AMERICA'S BEST NEW BARS *P.48* • SUMMER STEAK SALAD *P.20* • ATLANTA'S HOTTEST WINGS *P.11*

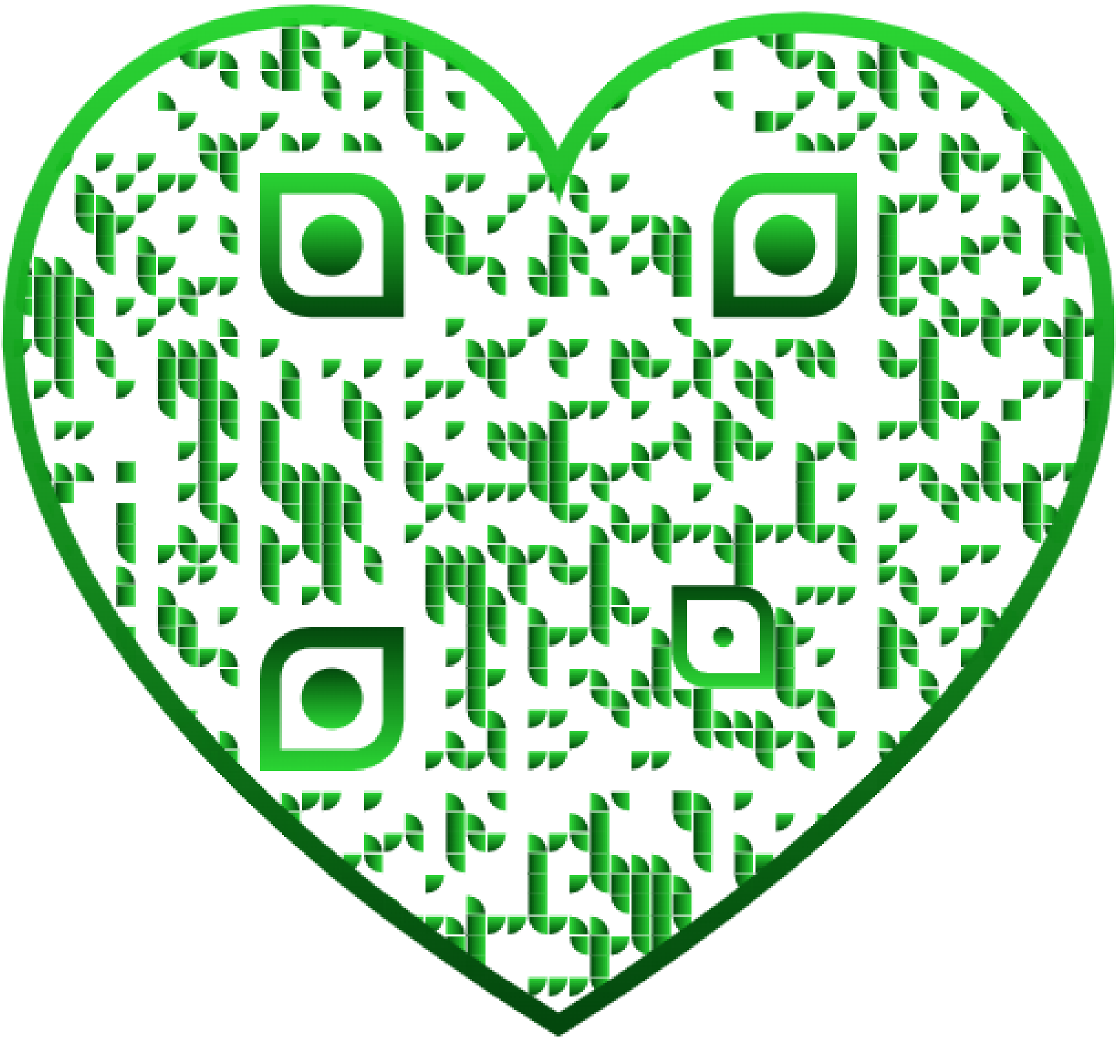
bon appétit

THE DRINKS ISSUE

48 WAYS TO MIX UP *YOUR* MARTINI

*

How Dirty Can They Get?
p.72



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VOLUME 70 NUMBER 5

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Expect a globetrotting house party vibe at NYC's Schmuck, one of this year's Best New Bars. P. 48

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From the Editor

Editor in chief Jamila Robinson shares what's on her mind this month

The glow of cocktail hour at Writers Bar in Singapore P. 80

After I've attended an event or a Broadway show in Manhattan, I like to walk over to the eponymous Aldo Sohm Wine Bar for a confit duck salad and a glass of whatever the owner and author of *Wine Simple* pours for me. Left to my own devices, I'd only drink Champagne or other sparklers. But Sohm, who is also the chief sommelier at the neighboring Le Bernardin, knows I'll drink crispy Alsatian whites and velvety white Burgundies. Depending on the weather, or if I'm there with a guest, he'll pour me a special sparkling rosé or a splash of Grüner Veltliner. On my next visit I always order a glass of Sohm's last suggestion. It's a habit.

At restaurant bars or hotels, I'm most likely to order the drink closest to a French 75 or Caipirinha, but at destination bars, such as Superbueno or Clemente Bar, I start with the zero-proof cocktails. In recent years spirit-free drinks have been at the forefront of the beverage industry, at the nexus of innovation, creativity, and ambition, powered by local ingredients and unique distilling techniques. I find nonalcoholic beverages fascinating from a cultural perspective because it proves going to a bar doesn't necessarily mean you have to consume alcohol. And, of course, the bar becomes more dynamic because there is a greater aperture and scale of flavor.

Joseph Hernandez, our associate director of drinks, told me, "When I'm drinking non-alc, I'm mindful of flavor and texture, two components I take for granted in spirited drinks. Alcohol is traditionally a carrier of flavor and body, but spirit-free cocktails make up the difference with clever innovation. They remind me of why I love beverages so much."

The growth of the nonalcoholic beverages is among the insights the *Bon Appétit* team chronicled after reviving the Drinks Issue in 2024. Through our reporting on the ways water, coffee, tea, wine, and spirits shape society, we learned a lot about drinking habits. Modern takes on gin feature global ingredients. Everyone wants hooks for their bags at bars. And though Gen Z Americans just don't drink alcohol as much as their Gen X and Millennial counterparts, they still love frozen cocktails and well-made martinis (don't forget the Caesar salad and fries.)

Our test kitchen took note and developed recipes for delicious summer slushies that look stylish in stunning glassware (page 32) and some summer bites (page 64) to pair with your drink of choice. Plus, contributor Amiel Stanek has put together the ultimate guide for making a martini your own.

What I'm drinking

GREEN JUICE
I always feel energized when I start the day with a spinach, pear, and ginger juice from my local juice bar.

COFFEE
I love my 10-year-old Krups espresso maker, which pulls a mean cortado—a perfect fit in my antique teacups.

WATER
Filtered water is a must. I found a LifeStraw filtered water pitcher on Amazon that suits my aesthetic taste.

CHAMPAGNE
I can drink sparkling wine every day, but for celebrations my bubbles are Ruinart, which I pour into Zalto glasses.

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PHOTOGRAPH BY LENNE CHAI

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At Osip, a London chef abandons the city spotlight for the countryside to craft the most sincere tasting menu in England.

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THE BUCOLIC COUNTRYSIDE OF SOMERSET, England, where patchwork fields unfold beneath wide skies, the team at Osip doesn't just talk about soil—they wear it under their fingernails. This isn't performative farm-to-table marketing but daily reality: On two farms, a walled garden, and an orchard surrounding their Bruton restaurant, they're cultivating 85 percent of what eventually reaches your plate.

This radical approach springs from chef Merlin Labron-Johnson who, after earning a Michelin star at London's Portland at just 24 years old, abandoned urban acclaim for rural charms. In a converted 18th-century coach house just outside the town of Bruton, he's crafted a temple to ingredient-driven cooking that makes most chef's gardens look like window dressing. His formative time under Belgian chef Kobe Desramaults at the legendary In de Wulf shaped Osip's uncompromising hyperlocal ethos, where menus aren't merely seasonal—they're printed once the kitchen determines what to serve after the day's harvest.

Vegetables undergo meticulous slow-cooking techniques before becoming plated fine art.

The labor-intensive tasting menu offers remarkable value, complemented by wine pairings featuring small producers and house-fermented offerings—from whisky-barrel-aged ciders to black walnut liqueurs—that embody the same closed-loop philosophy as the food. This devotion to place has earned Osip impressive recognition: a Michelin star, a coveted Green sustainability star, and now a spot on this year's Condé Nast Traveler Hot List. The restaurant extends its immersive experience beyond dinner with four elegantly styled bedrooms above the dining room for guests wanting a complete escape.

For serious eaters craving substance over spectacle, this intimate 38-seat restaurant delivers something increasingly endangered in today's dining landscape: authenticity that translates directly to flavor.

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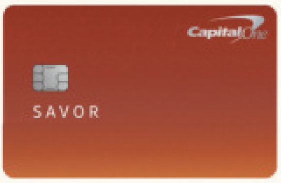

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Table Talk

RESTAURANTS,
TRAVEL, *and* FOOD
FOR THOUGHT

The well-sauced lemon pepper wings at J.R. Crickets are legendary for a reason. P.14

TASTE OF THE TOWN: ATLANTA'S BEST WINGS

Also, frozen cocktails to jump-start summer, the versatile genius of buttermilk powder, and the cherry biscuit cobbler we can't get enough of.

Winging It

Served everywhere from strip clubs to Bangladeshi restaurants, lemon pepper wings are a staple of Atlanta food culture. These are local expert **Mike Jordan**'s favorites.

PHOTOGRAPHS BY ELLIOTT JEROME BROWN JR.

With all love and respect to the perfect summer peach, no food better symbolizes Atlanta's spirit than lemon pepper wings. The base recipe is ripe for endless creative riffs in a city that does everything a little bit *extra*.

The soul-satisfying dish has been a hit for decades, so much so that it's become a key part of the city's identity. This wing's fame was taken to new heights in 2016, when an early episode of Donald Glover's *Atlanta* introduced the concept of "lemon pepper wet" to a national audience. This blessed union of Buffalo sauce and zippy seasoning expanded the lemon pepper matrix beyond its dry-coated origins.

As locals will be sure to tell you, lemon pepper wings—be they "wet" or "dry"—have always been a cornerstone of how Atlantans eat. Today you'll find them in high-end restaurants and world-renowned strip clubs alike. Atlanta chefs of every stripe treat lemon pepper as a canvas, adding their flair to the classic recipe. Alongside the reliable favorites, you'll find wings amped up with za'atar, glossed in Korean barbecue sauce, and dusted in chaat masala, speaking to the diversity and range of our region. Lemon pepper wings are also our city's drinking food of choice, pairing like a charm with lager, sweet tea, and vodka-spiked lemonade.

The bar is high in a city with so much wing history and pride. There are no free passes for forgettable lemon pepper in Atlanta. We judge wings by the quality of their golden brown hue, the intensity of their crunch, and the balance of their acidity. So grab a stack of wet wipes and get to know the very best versions of Atlanta's favorite dish.

RIGHT: *Magic City Kitchen's Lemon Pepper BBQ wings.*

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PHOTOGRAPH BY JONAH ROSENBERG; PROP STYLING BY EMMA RINGNESS

APT. 4B

2293 Peachtree Rd.

Restaurateur Tasha Cyril is sometimes frustrated by the popularity of the turkey wings at her scene-centric Buckhead bar and lounge. It's not that she doesn't appreciate having a hit dish on the menu, but some diners enjoy them so much they don't bother trying anything else. The wings, each about the size of a large pork rib, were created by Vladimir Edwards, a former Apt. 4B chef of Haitian descent who was inspired by the Caribbean island's traditionally fried wings. First, they're marinated for 24 hours, then confited until fall-apart tender. After being flash-fried to a delectable crunch, they're tossed in a Scotch bonnet and lemon pepper emulsion and sprinkled with dry lemon pepper for a bold, zesty finish.

THE LOCAL

758 Ponce De Leon Ave. NE

You don't survive for 27 years on Ponce de Leon Avenue, one of Atlanta's most dramatically changing arteries, by losing your identity. Long considered one of the best places for wings throughout the metro area, this wooden den of dart throwing and patio drinking is famous for its indifference to change. The kitchen plays hard to get with its wings; they don't sell them on Mondays and never allow carryout, and no one under 21 is allowed inside. They don't even have an official website. That's all okay with locals, because, yes, the wings are absolutely worth the trouble. Whichever flavor you pick—whether smoked and flash-fried, wet Buffalo and lemon pepper, or the unexpectedly awesome mash-up of lemon pepper and Korean barbecue sauce—it's highly likely you'll adopt a locals-only attitude and assimilate right into the vibey dive bar.

J.R. CRICKETS

Multiple locations

Since a Buffalo native named Paul Juliano opened J.R. Crickets in 1982, this tavern chain has developed a loyal following for its standard hot wings. When *Atlanta* aired a now infamous episode depicting Brian Tyree Henry's "Paper Boi" being served a tantalizingly saucy off-menu version of J.R. Crickets' classic lemon pepper wings, "lemon pepper wet" was officially born. This sauced version had long been available to customers who knew to ask, but since that moment of Hollywood fame, the style has spread across the city. Fried hard yet more chewy than crisp, these are some of the easiest wings to house, and you'll find them at all 16 of the restaurant's no-frills locations. It's clear why these originals remain the blueprint for a great lemon pepper wet.

LOST IN THE SAUCE

How to choose between wet and dry wings

The distinction between wet and dry lemon pepper wings is pretty simple: "wet" means doused in a combination of lemon pepper seasoning and zingy Buffalo, butter, or another flavorful sauce, while "dry" features a coating of spices. But to avoid disappointment, it's important to understand the difference between wings that are wet with sauce and those simply saturated in oil. Restaurants with reputations for "lemon pepper wet" tend to live up to their good names with glossy, emulsified sauces. When in doubt or unfamiliar territory, the safe bet is always to stick with dry. And if you're ordering takeout and can't save your wings from swimming in a greasy Styrofoam pool during the ride home, dry wings are a more reliable choice. Whichever way you order, don't worry—Atlanta always offers another chance to find the lemon pepper wing of your dreams.

DELBAR

Multiple locations

Iranian chef Fares Kargar worked at popular Persian restaurant Rumi's Kitchen before striking out on his own. In 2020 he opened the first location of Delbar in Inman Park, helping to establish Atlanta as a serious destination for Middle Eastern cuisine. The ornate restaurant, full of natural light, bright colors, and hanging plants, is known for stellar hummus, kabob koobi-

The hulking lemon pepper turkey wings at Apt. 4B are a customer favorite. OPPOSITE: *Getting every last morsel at J.R. Crickets.*

deh, and a buzzy atmosphere. Some of the best wings in Atlanta hide in plain sight at the top of the menu, next to appetizers like smoked bass and black tiger shrimp perfumed with dried Persian lime and sour orange. The wings are marinated in za'atar and citrus, then chargrilled for a depth of caramelized flavor. Be careful with the thick orange sauce that comes on the side; it's far spicier than it appears but tasty enough to justify a momentary temperature rise.

MAGIC CITY KITCHEN

241 Forsyth St. SW

One of the city's most iconic landmarks, Magic City is a legendary strip club that doubles as a music industry springboard for hip-hop acts looking to test the viability of their songs before wider release. Magic City Kitchen, located inside the club but operated as a separate business, is woman-owned and famous for wings that aren't just good for a strip club, but some of Atlanta's finest—full stop. Their lemon pepper wings are available dry or wet. Here, wet means wings tossed in honey barbecue sauce and topped with lemon pepper seasoning. They're cheekily named Louwill Lemon Pepper BBQ in honor of former Atlanta Hawks point guard Lou Williams, who famously left the NBA's pandemic-era COVID bubble in 2020 to visit the strip club. He claims he just wanted some of the signature wings, and I believe him.

DHABA WINGS

5953 Buford Hwy. NE

On weekdays most of the labor at this snug Bangladeshi restaurant goes toward a robust catering operation. That means you'll have no problem strutting into the low-key space and placing a quick order for some of the most delectable wings in the city. Before diving into the fryer, they're marinated in salt, pepper, crushed garlic, and chaat masala. Once cooked to a crisp, they're coated in a savory citrus dressing, leaving a sticky surface for additional dry lemon pepper seasoning. On days when founder Sam Day is particularly busy preparing curries and other Indian fare, he prefers to simply drop off a shaker of the seasoning to augment your wing-eating experience as you please.

Checking out the goods at The Local.

ADOBO

4086 Covington Hwy., Decatur

In the past few years, Atlanta has enjoyed an influx of Filipino cuisine with the arrival of restaurants and pop-ups like Kamayan ATL, Estrellita, and Baker's Hatt. Adobo, which opened in 2019, adds to that vibrant tapestry, serving dishes like pork belly lechon and chicken pancit bihon. The brilliant Decatur restaurant has created a cultural exchange in its interpretation of lemon pepper wings. Ask for a four-piece order of dry calamansi-pepper wings. As opposed to the typical separation of drumettes and flats, these wings come whole and meaty. Cooks dress them in a mixture of salt, fragrant citrus, and heady white pepper that seeps into every nook.

AVIZE

956 Brady Ave. NW

Just when you think you've squeezed all the creative juice out of lemon pepper, Avize comes along with an entirely fresh spin: lemon pepper frog legs. The Alpine restaurant plays into the adage that the meaty amphibian "tastes just like chicken," encouraging Atlantans to expand their lemon pepper appreciation beyond the traditional. Served in a shallow pool of rich but refreshingly acidic sauce, the legs are prepared to just short of fall-off-the-bone. One bite into these slightly charred beauties is confirmation enough that everything in Atlanta tastes better with a shake of lemon pepper.

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- 1 red onion, cut into 24 chunks
- 8 wooden skewers, soaked for at least 20 minutes

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Dinner Is Served

Kick off the summer season with a steak salad tossed in a creamy feta-garlic dressing, the crispiest chicken katsu with a shredded coconut-panko crust, and more

PHOTOGRAPHS BY TRAVIS RAINEY

QUICK BUTTER-BRAISED TOMATOES AND DUMPLINGS

Mix and match whatever summer tomatoes you might have on hand to equal a pound. And you can use any kind of frozen gyoza you like. If you don't have mirin on hand, mix 1 Tbsp. sugar in a small bowl with 3 Tbsp. water and use in its place.

RECIPE BY JESSE SZEWCZYK

4 SERVINGS

6	**garlic cloves, finely grated**
1	**2" piece ginger, finely grated**
6	**Tbsp. unsalted butter, cut into pieces**
5	**Tbsp. low-sodium soy sauce**
3	**Tbsp. mirin (sweet Japanese rice wine)**
2	**tsp. toasted sesame oil**
1	**lb. mixed tomatoes, halved, cut into wedges if large**
1	**1-lb. bag frozen gyoza**
	Mixed tender herbs (such as cilantro leaves with tender stems and/or basil leaves) and/or thinly sliced scallions and steamed white rice (for serving; optional)

1. Combine garlic, ginger, butter, soy sauce, mirin, and oil in a large high-sided skillet. Arrange tomatoes on top and nestle gyoza around. Set pan over high heat and bring liquid to a simmer.

2. Cover pan, reduce heat to medium, and cook until gyoza look translucent and are cooked through, about 1 minute less than package instructions (8–10 minutes for most dumpling brands).

3. Uncover pan, spoon sauce over gyoza, and top with herbs and/or scallions if using.

4. Divide gyoza mixture among shallow bowls or plates and serve with rice alongside if desired.

FOOD STYLING BY MICAH MORTON. PROP STYLING BY CHRISTINA ALLEN.

STEAK SALAD WITH FETA DRESSING

Is there anything better than the combination of juicy steak and crunchy lettuce with a creamy, tangy dressing? Here feta plays the lead, providing a salty and rich base to a blender dressing with Caesar-like intensity. Crisp romaine (or Little Gem, if you can find it) and radishes keep the plate feeling fresh.

RECIPE BY KENDRA VACULIN

4 SERVINGS

2 thick-cut boneless rib-eye steaks (about 1 lb. each)
Kosher salt
1 garlic clove, finely grated
6 oz. feta
¼ cup fresh lemon juice
2 Tbsp. mayonnaise
1 Tbsp. honey
1 Tbsp. extra-virgin olive oil, plus more
Freshly ground pepper
2–3 pitas, torn into large pieces
2 medium heads of romaine, coarsely chopped
4 small or 1 large radish, trimmed, thinly sliced
½ cup (packed) tender herbs (such as parsley, cilantro, and/or dill)

1. Preheat oven to 425°. Pat steaks dry with paper towels; season all over with salt. Let sit while you make the dressing.

2. Combine garlic, feta, lemon juice, mayonnaise, honey, 1 Tbsp. oil, a pinch of salt, and 3 Tbsp. water in a blender, season with pepper, and blend until smooth. Set dressing aside.

3. Heat a dry large cast-iron skillet over medium-high until very hot. Rub a bit of oil all over steaks and cook until deeply browned underneath, about 5 minutes. Turn and cook on other side until deeply browned and an instant-read thermometer inserted into the thickest part registers 120° for medium-rare, 3–4 minutes, depending on thickness. Transfer steaks to a cutting board; let rest 10 minutes. Slice against the grain.

4. While steaks are resting, remove pan from heat and place pita in pan. Drizzle generously with oil, sprinkle with a big pinch of salt, and toss to coat. Arrange in an even layer, then transfer pan to oven and bake pita, tossing halfway through, until deep golden brown and crisp, 4–8 minutes, depending on the brand.

5. Transfer pita to a large bowl and add lettuce, radishes, and herbs. Drizzle about half of reserved dressing over and toss salad to coat.

6. Divide sliced steak among plates. Mound some salad alongside each; season with pepper and drizzle remaining dressing over.

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*The Breyers CarbSmart range has 50-150 Calories, 3-5g net carbs, 2-5g total sugars per serving.
A range of leading vanilla ice creams contain 230 Calories, 22g net carbs, 22g total sugars per serving.

PAD KRA PAO

Twenty minutes is all you need to pull this spicy and aromatic stir-fry—chock-full of fragrant basil—together. While peppery holy basil is traditional, whatever type you can find in big bunches at the market works.

RECIPE BY KENDRA VACULIN

4 SERVINGS

3 Tbsp. soy sauce
1 Tbsp. fish sauce
2 tsp. oyster sauce
1 tsp. sugar
¼ cup vegetable oil
4 large eggs
3 medium shallots, thinly sliced
5 red Thai or Fresno chiles, finely chopped
4 garlic cloves, finely chopped
1 lb. ground pork
1 large bunch basil, leaves plucked
Steamed jasmine rice (for serving)

1. Stir soy sauce, fish sauce, oyster sauce, sugar, and 3 Tbsp. water in a measuring glass to combine; set aside.

2. Heat oil in a large skillet over medium-high. Crack eggs into pan; cook, tilting pan so oil runs over eggs and spooning oil over whites, until whites are set and edges are golden brown and very crisp but yolks are still runny, 2–3 minutes. Remove from heat (to help oil cool slightly). Using a slotted spoon, transfer eggs to a plate.

3. Return pan to medium-high heat. Cook shallots, stirring with a wooden spoon, until just softened, 1–2 minutes. Add chiles and garlic; cook, stirring, until softened and fragrant, about 1 minute. Add pork and cook, stirring and breaking up meat, until starting to brown, 2–3 minutes. Add reserved soy sauce mixture; cook, stirring often and breaking up pork more, until liquid is evaporated, about 5 minutes. Remove from heat. Add basil; stir until wilted.

4. Divide rice and stir-fry among shallow bowls and top each with a fried egg.

COCONUT CHICKEN KATSU WITH SMASHED CUCUMBERS

Be sure to seek out unsweetened shredded coconut rather than thick flakes or chips; their finer texture makes a great stand-in for breadcrumbs. To make this recipe fully gluten-free, swap in gluten-free panko and use rice flour instead of all-purpose flour for the breading.

RECIPE BY KENDRA VACULIN

4 SERVINGS

8 Persian cucumbers, cut into 1½" pieces
1 tsp. sugar
1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt, plus more
4 medium skinless, boneless chicken breasts
Freshly ground pepper
½ cup all-purpose flour
2 large eggs
1 cup panko
1 cup unsweetened shredded coconut
Vegetable oil (for frying; about 3 cups)
½ cup mayonnaise
2 Tbsp. sriracha
1 small red onion, thinly sliced
Zest and juice of 2 limes
Extra-virgin olive oil (for drizzling)

1. Combine cucumbers, sugar, and 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt in a resealable plastic bag. Seal and smash cucumbers with a meat mallet, rolling pin, or heavy skillet. Set aside.

2. Working with 1 piece of chicken at a time, place between 2 sheets of plastic wrap and pound to ¼" thick. Season on both sides with salt and pepper.

3. Place flour in a shallow bowl. Crack eggs into a another shallow bowl and beat lightly to blend. Mix panko and coconut in a third shallow bowl. Season flour, eggs, and panko mixture with salt. Working with 1 piece at a time, dredge chicken in flour, shaking off excess, then dip in egg, letting excess drip back into bowl. Dredge in panko mixture, pressing to adhere. Transfer to a baking sheet.

4. Pour vegetable oil into a large cast-iron skillet to come about ½" up sides. Heat over medium-high until an instant-read thermometer registers 375°. Working in batches, cook chicken, turning halfway through, until golden brown and crisp, about 4 minutes. Transfer to a wire rack set inside another rimmed baking sheet; season with salt.

5. Stir together mayonnaise and sriracha in a small bowl.

6. Drain reserved cucumbers, then add onion, lime juice, and a pinch of salt to bowl. Drizzle with some olive oil and toss to coat.

7. Divide katsu among plates. Drizzle with sauce (or, you can serve on the side); sprinkle lime zest over. Mound some cucumbers alongside.

2
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Ask a Bartender

Do your social skills need some honing? We've got you covered.

BY HANA ASBRINK ■ ILLUSTRATION BY HAZEL ZAVALA TINOCO

On any given night at your local watering hole, bartenders are doing double time, dispensing drinks and life lessons from behind the bar. If you're rusty on bar etiquette or self-conscious about how to act on a night out, **John deBary** is here to help. A drinks writer and the general manager of Mission Chinese Food in New York City, he taps his vast pool of nightlife experience to navigate some everyday conundrums about which you may have been too afraid to ask.

How much should we be tipping at the bar these days? Is $1–$2 per drink still acceptable as a rule of thumb?
My general rule is that if you're at a bar where the style of service is more akin to a restaurant and you're taking up a seat and ordering from a cocktail menu, 20 percent is the minimum. If it's the type of place where you're just ordering something simple like a beer or a gin and tonic, $1–$2 per drink is fine.

Hear me out: Bartenders should take their patrons' phones and keep them behind the bar for the duration of their stay. I'm only semi-kidding, but what is considered acceptable phone usage at the bar and when should you know to put it down and engage with your surroundings?
Confiscating phones seems extreme, but maybe there's a market for phone-free establishments….

A lot of phone etiquette depends on context, but I believe whatever you're doing on the phone, it should not make any noise while you're at a bar or restaurant. As long as your phone is on silent and you're not zoning out to TikTok while placing an order, it's fine. Any good bartender should be responsive to the needs of their guests and not demand unneeded attention. If someone wants to doomscroll in silence and solitude while they sip their martini, let them.

I've always liked going to bars by myself. I enjoy chatting with the bartenders and meeting fellow patrons, but lately I've noticed no one cares to partake. I certainly don't want to pressure anyone to talk to me, but what is the expected code of conduct if you're at the bar solo?
This is another situation where context and reading cues are really important. At bars with a lively, convivial atmosphere you shouldn't feel weird attempting to strike up a conversation with a willing participant. It's really important to read the room and take seriously any subtle hints that someone wants to be left alone.

How do I respond to someone down the bar buying a drink for me, but I'm not interested?
Bars shouldn't let people buy drinks for strangers and shouldn't facilitate this very outdated—and quite frankly predatory—practice. This might be extreme, but if out of nowhere a bartender were to bring me a drink paid for by someone else, I would refuse it, and then leave. However, if you're feeling like buying a drink for someone and don't want to feel like

a creep, you should do the same thing that everyone should do in every situation where they don't want to be a creep: Get consent. If it seems like someone else would be interested in you buying them a drink, ask them! And be gracious if they say no in response.

A rowdy group of people at the bar is ruining it for the rest of us. How can I have the bartender intervene without being a narc?
Depends where you are. If you're at a rowdy bar, well, that's kind of par for the course, so deal with it. If there is a group that's very obviously killing the vibe for everyone else, ideally the staff should be proactively handling it and trying to shut it down on behalf of the other patrons. If that's not happening, treat it like any other environmental issue (too cold, too dark, etc.) and ask an employee what they can do to address it.

Help! My date is going horribly wrong. What's some advice for getting out of a tight spot?
If you are on a date that's not going the way you want, for whatever reason, enlisting the help of a bartender could be a viable option. There have been a few well-intentioned industry efforts to develop some kind of code that someone can use, such as a specific cocktail order, to alert staff that they need to get out of the situation. The problem with this is that in order for it to be effective, everyone needs to know what it is, which defeats the purpose.

Of course, the best way to end a date that you're no longer enjoying is to just say so, leaving the staff out of it. But if you're concerned it might not be that easy, the best thing to do is find a way to speak privately to someone, perhaps while your date is in the bathroom, and say that you need to leave. The bartender might be able to help you settle up and get out, and maybe buy you some time. Just be mindful that you are potentially putting someone else at risk.

Since printing our first issue in 1956, *Bon Appétit* has published tens of thousands of recipes. It would take literal decades to cook them all. So our editors handpicked the 56 recipes you must make this year, from weeknight-ready meatballs to an instant-classic chocolate cake. You can find the entire collection on our website by scanning the QR code below, and we'll be highlighting a staff favorite each month in print. Let's cook!

PHOTOGRAPH BY ALEX LAU

CHERRY BISCUIT COBBLER

WHY WE LOVE IT

Cherries don't do subtle. Unlike strawberries and raspberries, which don't necessarily get better when cooked, cherries practically scream "bring it on" as they soften, revealing burgundy juices that stain like wine, with candy-like sweetness. In this Cherry Biscuit Cobbler from Claire Saffitz, they bubble into a heady compote that doesn't shy away from other strong flavors either. A healthy dose of lemon juice adds brightness, and stealthy hints of cinnamon and almond extract yield something decidedly complex. Perhaps best of all, sweet cherries are in nearly every supermarket's freezer, so if this isn't your day to pit a couple pounds of them, the heaviest lifting has already been done for you. —*Chris Morocco*

8 SERVINGS

BISCUITS

¼	cup (50 g) granulated sugar
1	Tbsp. baking powder
2	tsp. finely grated lemon zest
1	tsp. Diamond Crystal or ½ tsp. Morton kosher salt
2	cups (250 g) all-purpose flour, plus more
½	cup (1 stick) chilled unsalted butter, cut into pieces
1⅓	cups chilled heavy cream

FILLING AND ASSEMBLY

2	lb. fresh (or frozen) sweet cherries, pitted
½	cup (100 g) granulated sugar
¼	cup fresh lemon juice
3	Tbsp. cornstarch
½	tsp. ground cinnamon
1	tsp. vanilla extract
¼	tsp. almond extract
¼	tsp. Diamond Crystal or Morton kosher salt
3	Tbsp. unsalted butter, melted, slightly cooled
2	Tbsp. raw sugar
	Vanilla ice cream or whipped cream (for serving)

SPECIAL EQUIPMENT: A 1½"-diameter cookie cutter

BISCUITS Whisk granulated sugar, baking powder, lemon zest, salt, and 2 cups (250 g) flour in a medium bowl. Add butter; toss to coat. Quickly smash into dry ingredients with your fingers, working until largest pieces are about the size of a pea. Gradually stream in cream, tossing flour mixture with a fork to distribute. Using a flexible bench scraper or a hard plastic spatula, fold dough over and onto itself several times, scraping bottom and sides of bowl, to bring together into a wet, sticky mass.

Turn out dough onto a generously floured surface. Pat into a ¾"-thick rectangle with floured hands, lifting up with bench scraper to dust underneath with more flour to prevent sticking. Dust top of dough with more flour; cut into 4 equal pieces and stack. Dust with flour; press down on stack with a rolling pin to flatten to a workable height. Roll out to ½" thick, dusting with more flour as needed.

Using cutter and dipping in flour often, punch out biscuits as closely as possible. Transfer to a plate. You want about 40; reroll scraps and punch out more biscuits if needed. Chill until ready to use.

DO AHEAD: Biscuits can be formed 1 day ahead. Wrap and keep chilled.

FILLING AND ASSEMBLY Place a rack in middle of oven and preheat to 400°. Mix cherries, granulated sugar, lemon juice, cornstarch, cinnamon, vanilla extract, almond extract, and salt in a large bowl. Scrape filling into a 2-qt. baking dish or 9"-diameter cake pan with 2" sides and press down on it firmly to compact. Place dish on a foil-lined baking sheet.

Arrange chilled biscuits over filling, fitting snugly so they're touching with only a few gaps. Brush with butter; sprinkle with raw sugar. Bake cobbler 10 minutes. Reduce heat to 350° and continue to bake until biscuits are golden brown and juices are bubbling, 50–65 minutes more. Let cool slightly. Serve with ice cream.

FOOD STYLING BY SUE LI

Scan the QR code to see the full Bon Appétit 56 and to access our archive of more than 60,000 recipes.

MELTED ZUCCHINI BUTTER

Make the most of squash season with this good-on-anything spread

BY KENDRA VACULIN • PHOTOGRAPH BY ELLIOTT JEROME BROWN JR.

Zucchini overabundance is a common predicament for home gardeners. Known for its high yield and hearty disposition, the vegetable will grow enormous (blue ribbon at the county fair energy) and plentiful specimens if left on the vine. Whether you're the one doing the watering or shopping for what's in season, you'll find no shortage. My favorite way to use it up is by making zucchini butter—a luscious, versatile spread that is just as delicious on sandwiches as it is tossed with pasta.

Transforming grated summer squash into something so vibrant you'll be tempted to eat it with a spoon is a simple task. With the help of garlic, lemon, and a little fat (I like butter and olive oil), the vegetable cooks down in just 15 minutes, softening in texture but retaining its fresh flavor. There's no need to squeeze out the zucchini (salting and gently pressing will do the trick), as the cooking takes care of the excess moisture for you. And when it's done, it keeps well in the fridge, ready to turn into all sorts of meals. Buttery, vegetal, and bright, it might just become your new favorite way to use up your summer stash too.

HOW IT'S MADE

Place **2½ lb. zucchini (about 5 medium), scrubbed, grated on the large holes of a box grater**, in a large mesh sieve set over a large bowl. Sprinkle **1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt** over and toss to combine. Let sit 30 minutes.

Press down on zucchini to expel some liquid (no need to get crazy and really squeeze here; you're not making zucchini bread). Discard liquid. Heat **3 Tbsp. extra-virgin olive oil** in a medium Dutch oven or other heavy pot over medium-high. Add zucchini and cook, stirring occasionally, until liquid cooks off and zucchini is starting to brown and stick to pot, 13–15 minutes. Add **1 finely grated garlic clove** and **3 Tbsp. fresh lemon juice**; season generously with salt and **freshly ground pepper**. Cook, stirring occasionally, until lemon juice is incorporated, 2–3 minutes. Add **3 Tbsp. unsalted butter** and cook, stirring often, until butter is melted and combined, 2–3 minutes.

DO AHEAD: Butter can be made 3 days ahead. Let cool. Transfer to an airtight container; cover and chill. *Makes about 3 cups*

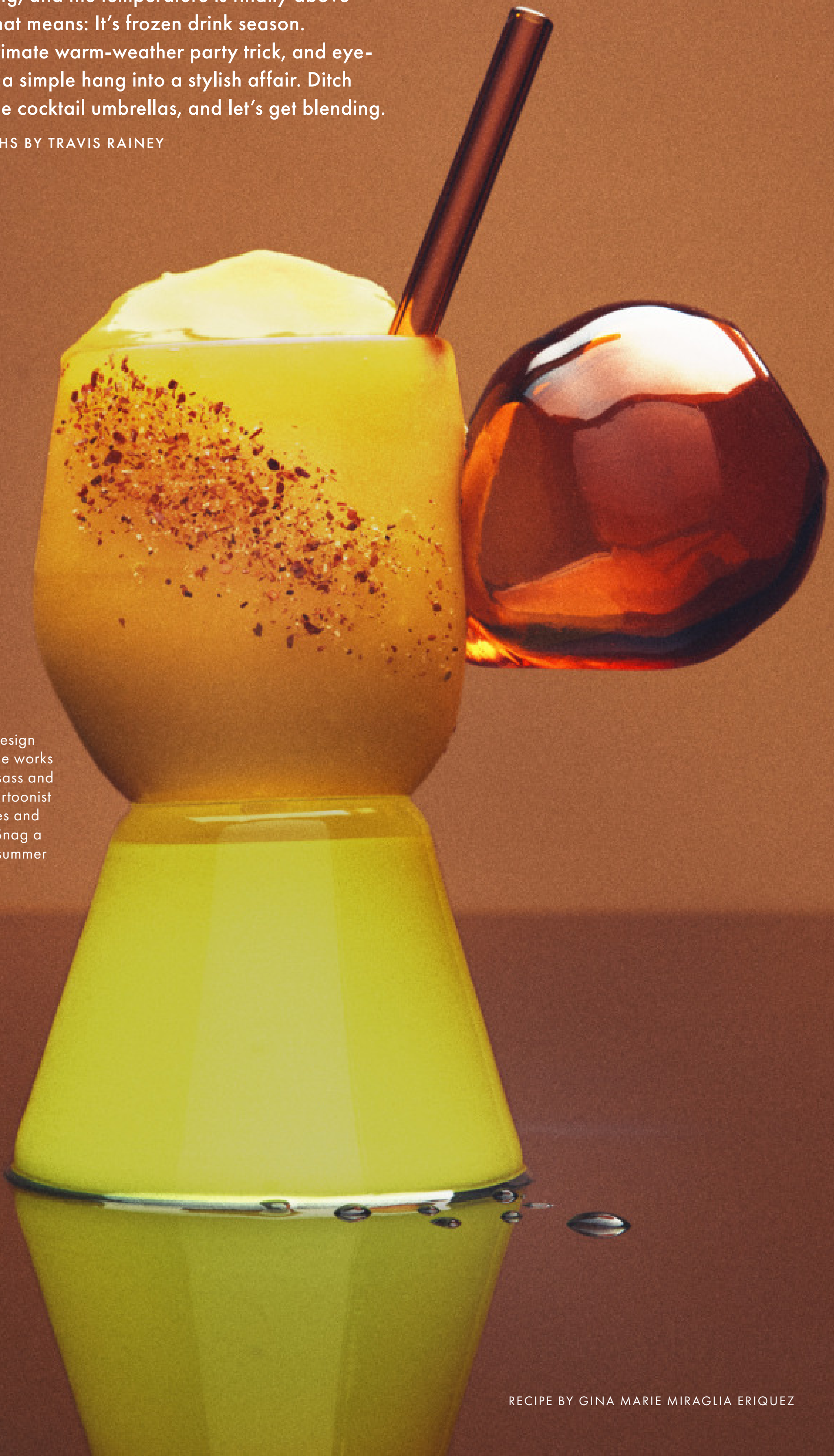
Ways To Use It • Toss with pasta or layer into a summer lasagna • Spoon atop grilled chicken • Spread on a sandwich (it's great on a turkey club or BLT) • Mix into rice or farro for a risotto-like texture • Serve with fried eggs or swirl into a frittata

FOOD STYLING BY LUCIANA LAMBOY. PROP STYLING BY ALEXANDRA MASSILLON.

Chill Factor

The sun is out, the days are long, and the temperature is finally above 70 degrees. You know what that means: It's frozen drink season. Whipping up a batch is the ultimate warm-weather party trick, and eye-catching cups and straws turn a simple hang into a stylish affair. Ditch the disposable plastic, grab the cocktail umbrellas, and let's get blending.

BY ALAINA CHOU ■ PHOTOGRAPHS BY TRAVIS RAINEY



Frozen Mango Margarita
in the *Sticky Glass 3, Stuck Together Cup*

These vibrant goblets from New York design company Sticky are a playful ode to the works of Italian furniture designer Ettore Sottsass and beloved children's book author and cartoonist Dr. Seuss. They come in a range of sizes and colorways like denim and chartreuse. Snag a Stuck Together vase to complete your summer tablescape. *$275; stickyglass.com*

RECIPE BY GINA MARIE MIRAGLIA ERIQUEZ

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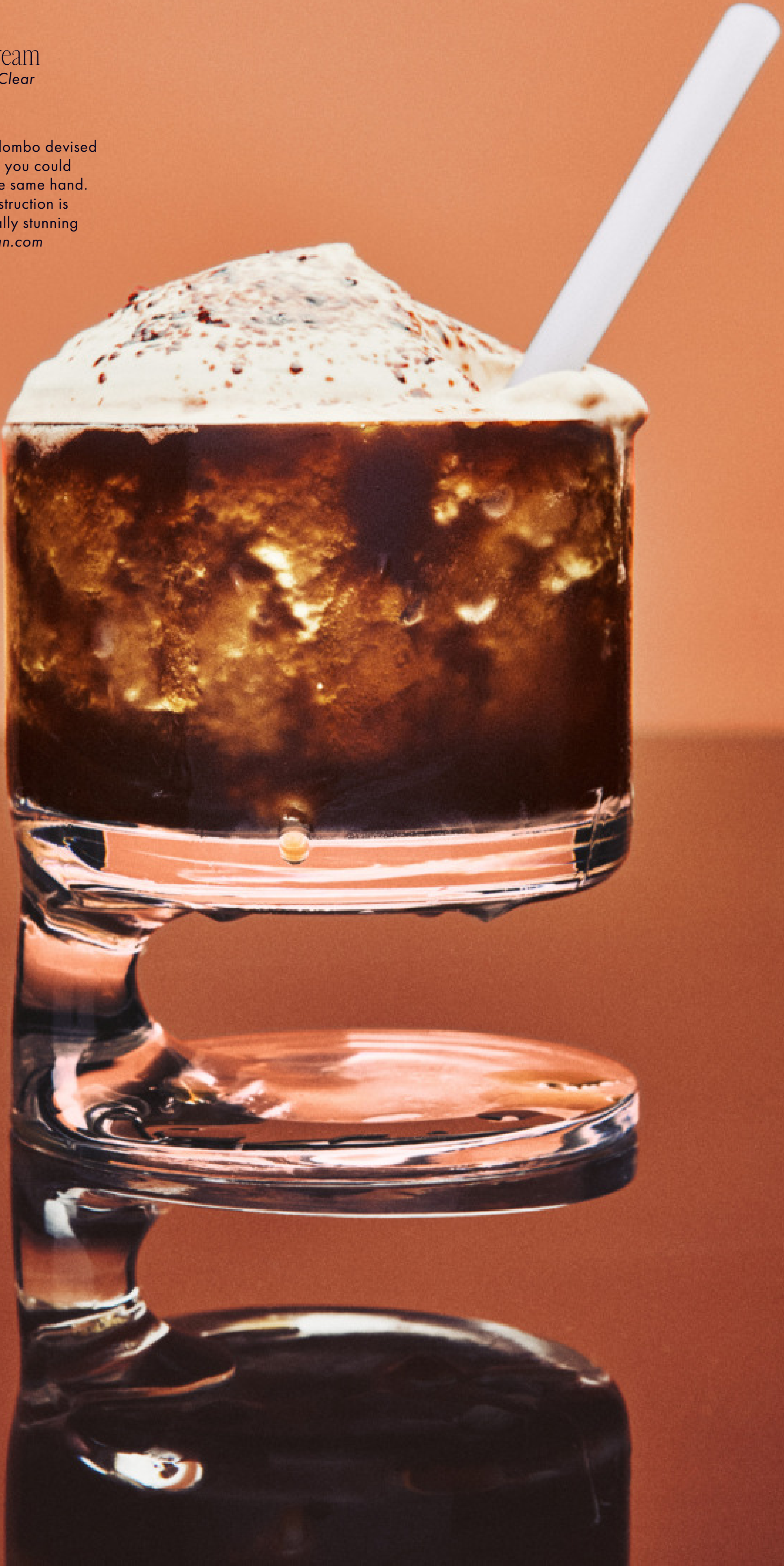
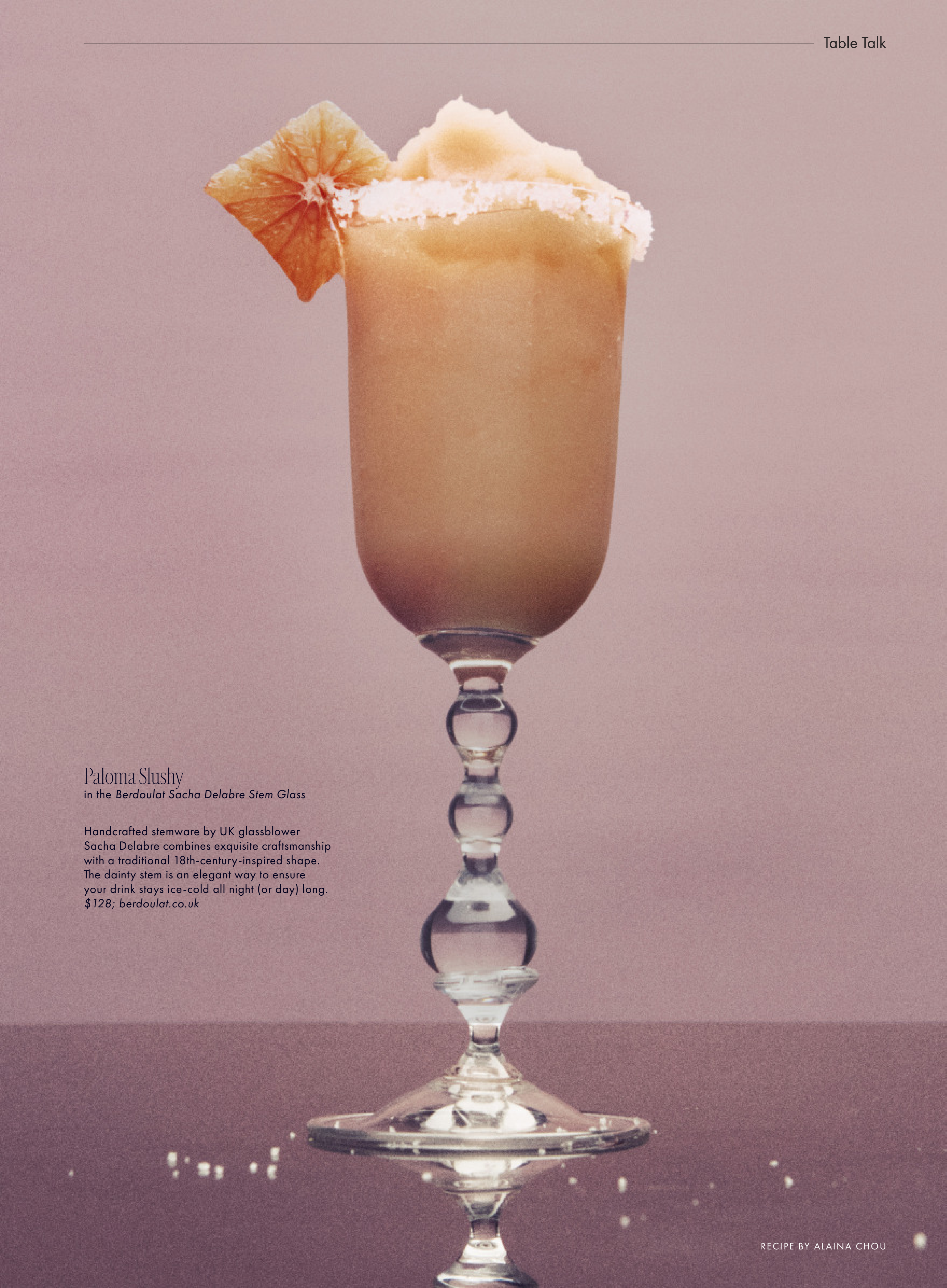


Frozen Espresso Martini With Spiked Whipped Cream

in the *Arnolfo di Cambio Smoke Clear Double Old-Fashioned Glass*

Italian industrial designer Joe Colombo devised this unique vessel in the 1960s so you could hold a drink and a cigarette in the same hand. But we think the cantilevered construction is timelessly chic—ideal for an equally stunning cocktail. *$160; bergdorfgoodman.com*

RECIPE BY SHILPA USKOKOVIC

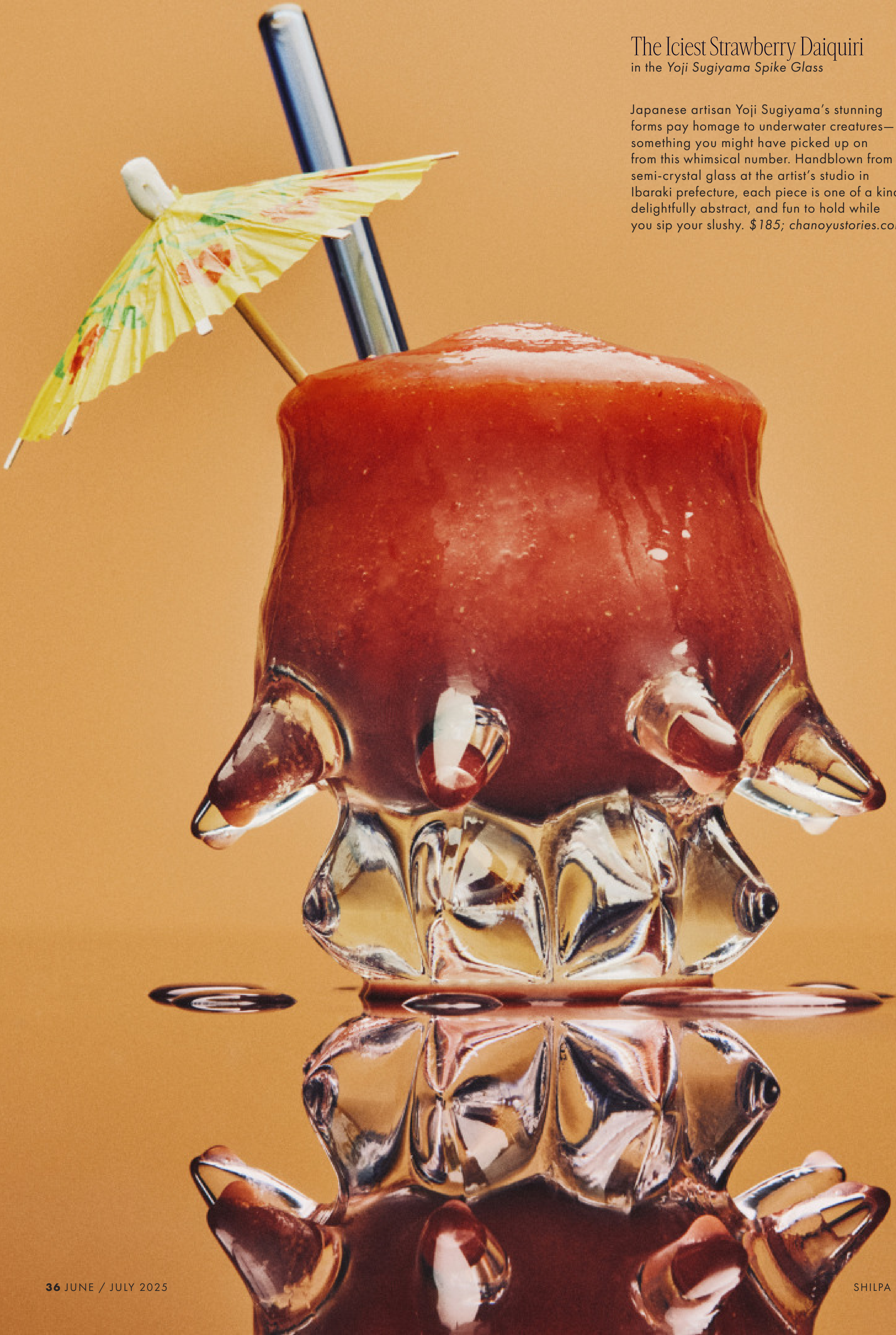


Paloma Slushy

in the *Berdoulat Sacha Delabre Stem Glass*

Handcrafted stemware by UK glassblower Sacha Delabre combines exquisite craftsmanship with a traditional 18th-century-inspired shape. The dainty stem is an elegant way to ensure your drink stays ice-cold all night (or day) long. *$128; berdoulat.co.uk*

RECIPE BY ALAINA CHOU



The Iciest Strawberry Daiquiri

in the *Yoji Sugiyama Spike Glass*

Japanese artisan Yoji Sugiyama's stunning forms pay homage to underwater creatures—something you might have picked up on from this whimsical number. Handblown from semi-crystal glass at the artist's studio in Ibaraki prefecture, each piece is one of a kind, delightfully abstract, and fun to hold while you sip your slushy. *$185; chanoyustories.com*

RECIPE BY
SHILPA USKOKOVIC

bon appétit

FOOD PEOPLE

Where we talk about
how we eat
and why food matters

LISTEN AND FOLLOW WHEREVER YOU GET YOUR PODCASTS

ILLUSTRATION BY OLGA PRADER

FROZEN ESPRESSO MARTINI WITH SPIKED WHIPPED CREAM

MAKES 4

These espresso martinis taste like the grown-up version of a certain icy blended drink from a certain coffee chain.

½ cup heavy cream
3 oz. Kahlúa or other coffee liqueur, plus more for whipped cream
3 oz. vodka (such as Grey Goose)
¼ cup sugar
2 Tbsp. instant espresso powder, plus more for serving

Whisk cream and a splash of Kahlúa in a medium bowl until soft peaks form. Cover whipped cream; chill until ready to use.

Blend vodka, sugar, 3 oz. Kahlúa, 2 Tbsp. espresso powder, and 12 oz. (3 cups) ice in a blender until smooth and slushy. Divide martini among 4 glasses. Top each with a dollop of whipped cream and dust with espresso powder.

FROZEN MANGO MARGARITA

MAKES 4

Using packaged frozen mango reduces the quantity of ice needed and avoids overly diluted drinks; it is infinitely more convenient than searching for ripe fresh mangoes. But if you want to use fresh, peel, chop, and freeze prior to blending.

Tajín Clásico seasoning (for serving; optional)
Lime wedge (for serving; optional)
12 oz. frozen mango chunks (about 3 cups)
5 oz. tequila, preferably blanco (such as Patrón)
3 oz. fresh lime juice
1½ oz. Cointreau or other orange liqueur
5 Tbsp. sugar
½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt

If using Tajín, place some on a small plate. Rub 4 glasses with lime wedge as desired, then roll moistened areas in Tajín to coat. Set glasses aside.

Purée mango, tequila, lime juice, Cointreau, sugar, salt, and 12 oz. (3 cups) ice in a blender until smooth and slushy. Divide margarita among prepared glasses.

THE ICIEST STRAWBERRY DAIQUIRI

MAKES 4

This is strawberry daiquiri: deluxe edition. An entire bag of frozen strawberries keeps the blended drink frosty and so fruity it might as well be a spiked smoothie. We like Wyman's brand of frozen strawberries for their intense color and sweet fragrance.

1 lb. frozen strawberries
6 oz. white rum (such as Bacardi)
4 oz. fresh lime juice
⅓ cup sugar
Pinch of kosher salt

Purée strawberries, rum, lime juice, sugar, salt, and 1½ oz. water in a blender until smooth and slushy. Divide daiquiri among 4 glasses.

PALOMA SLUSHY

MAKES 4

Freezing the grapefruit and lime juices overnight is ideal, but if you're short on time, even 2 hours (placing the mixture in a wide flat dish to maximize surface area) helps create an ideal slushy texture. Squeezing your own grapefruit juice is the best way to get vibrantly tart and fresh grapefruit flavor.

12 oz. fresh grapefruit juice
6 oz. fresh lime juice
Kosher salt
Grapefruit wedges (for serving)
8 oz. tequila (such as Patrón)
¼ cup sugar

Mix grapefruit and lime juices in an airtight container; cover and freeze until solid, at least 2 hours and up to 12 hours.

Place some salt on a small plate. Rub the rims of 4 glasses with a grapefruit wedge; reserve wedge for serving. Roll moistened rims in salt to coat. Set glasses aside.

Working in 2 batches if needed, transfer frozen juice to a blender; add tequila, sugar, and 16 oz. (4 cups) ice and purée until thick, smooth, and slushy. Divide paloma among prepared glasses; garnish each with a grapefruit wedge.

FOOD STYLING BY MAGGIE RUGGIERO. PROP STYLING BY LINDEN ELSTRAN.

Get extra fancy with mix-and-match straws. Find our favorites and more glassware insight at *bonappetit.com/summerdrinkware*

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bon appétit

Got Buttermilk?

Buttermilk powder is the pantry powerhouse you didn't know you needed

BY JESSE SZEWCZYK ■ PHOTOGRAPHS BY ELLIOTT JEROME BROWN JR.

When I say buttermilk, you probably think of the dairy aisle. But it's also available in a shelf-stable powdered form. For years this blend claimed permanent residency in the depths of my pantry, stashed alongside the neglected flaxseed meal and almond flour. But it wasn't until recently that I tasted a spoonful of the stuff all by itself. To my surprise, buttermilk powder tastes *nothing* like its liquid counterpart. It's a worthy ingredient all on its own.

At its core buttermilk powder is simply—you guessed it—dehydrated buttermilk. (Buttermilk itself originally referred to the by-product of butter churning, but these days it means a milk product fermented with lactic acid bacteria.) Removing the water content from the buttermilk yields shelf-stable solids that can be reconstituted in water in a four-to-one ratio. Unlike the liquid, which has a slightly sour flavor, the powder form is dominantly savory with a cheesy undertone. Because its flavor is concentrated, the powder acts as a shortcut to reaching creamy umami depths without much effort.

The recipes that follow are an invitation for you to explore just how versatile this ingredient is. Coat chicken breasts in buttermilk powder just before grilling to mimic the bold flavors of an overnight marinade. The milk solids char beautifully, creating picture-perfect grill marks and a robust smokiness. Or use the powder to create a cheesy sauce for pasta, no cheese needed. When mingled with starchy pasta cooking liquid, buttermilk powder emulsifies into a clingy Alfredo-like sauce with just enough zip to make your companion say, "What's in this?" And the possibilities are endless: Sprinkle it on popcorn, add it to mashed potatoes, mix it with mayo to create buttermilk aioli. If you have a sudden craving for pancakes, it's good for that too.

JESSE'S TIP:
Look for buttermilk powder near other dried dairy products (like nonfat dry milk powder) in your grocery store. You'll likely see Saco Cultured Buttermilk Blend—a popular tub with a cheery mustached chef. Once opened it has a shelf life of six months and is best kept in the refrigerator.

bon appétit

BA
Bake
Club

Test kitchen baking experts Jesse Szewczyk and Shilpa Uskokovic share must-make recipes and answer your burning questions.

SCAN TO JOIN

BUTTERMILK CORN PASTA

4 SERVINGS

Using peak summer corn gives this pasta a sweetness that contrasts with the tangy, cheesy buttermilk sauce, but you can use frozen corn in a pinch if needed.

3 medium ears of corn, husked
Kosher salt
12 oz. orecchiette or other short pasta
6 Tbsp. unsalted butter
8 garlic cloves, thinly sliced
1–2 jalapeños (depending on heat level), thinly sliced (optional)
1 cup buttermilk powder
1 bunch basil, tough stems removed, leaves separated
Freshly ground pepper

Lay corn cobs horizontally on a cutting board and cut off kernels; transfer to a small bowl (you will have about 3 cups). Stand cobs upright and run sharp side of knife down sides to extract juices and pulp. Add to bowl with kernels and set aside.

Place cobs in a large pot of salted boiling water. Add pasta; cook until very al dente, about 1 minute less than package directions. Drain, reserving 2 cups pasta cooking liquid; discard cobs. Set pasta aside.

Melt butter in same pot over medium heat. Cook garlic, stirring occasionally, until softened and fragrant, about 4 minutes. Add jalapeños (if using) and reserved corn; cook, stirring occasionally, until jalapeños soften slightly and corn is barely tender, about 4 minutes. Add buttermilk powder, reserved pasta, and 1 cup reserved pasta cooking liquid. Stir, adding more pasta cooking liquid a little at a time if needed, until a creamy sauce forms. Stir in most of basil; season with salt and pepper.

Transfer pasta to a large shallow bowl and top with remaining basil.

GRILLED BUTTERMILK CHICKEN WITH SUMMER SALAD

4–6 SERVINGS

While a standard buttermilk brine needs at least two hours to impart noticeable flavor and tenderness to chicken, buttermilk powder works as a speedier stand-in. This dry-rub approach works instantly and the chicken will caramelize and take on a delightful char when grilled.

1 garlic clove, finely grated
¼ cup fresh lemon juice
1 tsp. Dijon mustard
½ cup extra-virgin olive oil, plus more for drizzling
3 Tbsp. plus ½ cup buttermilk powder
2½ tsp. sugar, divided
1¾ tsp. Diamond Crystal or 1¼ tsp. Morton kosher salt, divided, plus more
1 tsp. freshly ground pepper, plus more
1 large English hothouse cucumber, halved lengthwise, sliced 1" thick on a diagonal
1 lb. mixed tomatoes (such as beefsteak, heirloom, and/or cherry), cut into thick wedges, halved if small
1 cup chopped dill and/or thinly sliced chives
3 medium skinless, boneless chicken breasts (about 1½ lb.)
2½ tsp. garlic powder
2 tsp. onion powder
2 medium red onions, cut into thick wedges through root ends

Whisk garlic, lemon juice, mustard, ½ cup oil, 3 Tbsp. buttermilk powder, ½ tsp. sugar, and ¼ tsp. Diamond Crystal or Morton kosher salt in a small bowl; season with pepper. Set dressing aside.

Toss cucumber, tomatoes, and dill in a large bowl; set salad aside.

Working with 1 chicken breast at a time, hold a long knife parallel to cutting board and cut in half, slicing along a longer side to divide into 2 thin cutlets. (They should be about ¼" thick. If too thick, cover with plastic wrap and pound with a meat mallet or the back of a cast-iron skillet.)

Mix garlic powder, onion powder, 1 tsp. pepper, and remaining ½ cup buttermilk powder, 2 tsp. sugar, and 1½ tsp. Diamond Crystal or 1 tsp. Morton kosher salt in a shallow bowl. Dredge each cutlet in mixture to generously coat on both sides; arrange on a baking sheet. Sprinkle any remaining dredge over cutlets.

Prepare a grill for medium heat. Place onions on a another baking sheet. Drizzle with oil, season with salt and pepper, and toss to coat. Grill onions, cut side down, until grill marks form and they release easily from grate, 1–2 minutes. Turn; grill until slightly softened, ends are lightly charred, and grill marks form on other side, 1–2 minutes. Return to baking sheet.

Drizzle chicken with oil. Grill until dark grill marks appear and chicken releases easily from grate (if stuck, use a spatula to help release), 1–2 minutes. Turn and grill until cooked through, 1–2 minutes. Transfer to a plate; season with more salt if needed.

Add onions to reserved salad. Drizzle reserved dressing over, season with salt and pepper, and toss to coat. Arrange on a platter and top with chicken. Drizzle any dressing left in bowl over.

CHICKEN RECIPE BY NINA MOSKOWITZ. FOOD STYLING BY MIEKO TAKAHASHI. PROP STYLING BY GERRI WILLIAMS.

Persons of Interest

The Future of Beer Is Fonio

Brewmaster Garrett Oliver and chef Pierre Thiam are betting big on this tiny, ancient African grain.

BY OSAYI ENDOLYN ◆ PHOTOGRAPH BY OLIVIA McCAUSLAND

BROOKLYN BREWERY
FONIO RISING
PALE ALE

PROP STYLING BY ETHAN LUNKENHEIMER

> "Fonio is not just a commodity. It's a grain that belongs to these communities, and they should... have a dignified living from its success."
>
> —PIERRE THIAM

When brewmaster Garrett Oliver spotted chef Pierre Thiam at a party in 2019, he made a beeline through the crowd. Oliver had just watched Thiam's TED Talk on fonio, an ancient West African grain. They were at a benefit for the Museum of Food and Drink honoring Questlove, and Oliver had to introduce himself. He'd been inspired by Thiam's telling of a resilient, nutritionally dense grain going back 5,000 years that is resistant to climate change, needs no fertilizers or inputs, and doesn't require irrigation, especially in an area considered difficult to cultivate. "I wondered if Pierre had considered making beer with fonio," says Oliver, who just celebrated 30 years at Brooklyn Brewery.

A native of Dakar, Senegal, Thiam learned about fonio while researching a cookbook in Kédougou in the southeast. Once popular throughout Africa, fonio is now primarily found in the Sahel, a semiarid region that extends from the Atlantic Ocean to the Red Sea. It has an earthy flavor and can be eaten as a cereal, formed into noodles, incorporated into baking, or enjoyed like couscous.

For Oliver, fonio bridged diasporic heritage with beer culture. "Fonio connects my background as an African American brewer," he says. "I would like to show many communities how they aren't just connected to this product, but that their ancestors are the originators of it." For Thiam, fonio was a delicious food from a naturally resourced region that "can not only restore the soil, but it can bring economic opportunity to the community," he says. The goal was not to make a single product, but to inspire brewers around the world to use it regularly, just as they do barley and hops.

Oliver brought a batch of fonio beer to the Great American Beer Festival in 2019, where they unleashed a following. "People kept saying that they had to taste this beer made with the African grain," Oliver says. Their collaboration, Brewing for Impact, introduced fonio to major breweries, who experimented with its diverse expressions: a 100 percent fonio beer from Carlsberg in Denmark, a fonio stout from Guinness worldwide, an IPA from Brewgooder in Scotland, and a West Coast–inspired IPA from Jing-A in China that highlighted fonio's tropical, lychee-like expression.

Six years after that chance meeting, fonio is now available to brewers in North America from the largest brewery supply house in the industry, RahrBSG. An investment of this scope has immediate impact on Thiam's network of farmers in Mali and Togo, many of them women, and facilitates large-scale production at the Senegal mill of Thiam's packaged-food brand Yolélé. Oliver and Thiam aren't declaring themselves the first to make fonio beer; this is an ancient tradition. But modern breweries using methods that Oliver has pioneered with Thiam's processing model is groundbreaking, creating innumerable possibilities for beer drinkers on the horizon.

What's the driving force of this project for you?

Pierre Thiam: We're bringing it back to traditions: the farmers' knowledge, the soil. Fonio is planted in rotation with Bambara groundnuts, and indigo fields around them. This is the way agriculture must go or there's no future.

Garrett Oliver: It's urgent. People don't realize how grains are grown, that you've got to throw nitrate fertilizer on the soil, which is made from oil. It's not going to work anymore. The good thing about this project is you don't have to give up anything. You'll just have a grain that's easy to work with in the brewhouse and a food to eat.

Pierre, you told me years ago that fonio was not being consumed as regularly in the Sahel because of the deep colonial history. Has that narrative shifted?

PT: Yes, it's changing for sure. The colonial system has disrupted a lot, including our perception of ourselves and our food. When the French came to Senegal, they wanted our farmers to focus on growing peanuts because peanut oil was valued, and it became a cash crop. The farmers used to grow fonio, millet, and sorghum, but the French imported leftover broken rice from Indochina as the grain that Senegalese would eat, so that the farmers would not grow other grains.

Now supermarkets in Dakar have fonio on the shelves. That's why our distribution hub is based in Senegal, because we want to reach the West African market as well as being positioned to reach Europe and the United States.

You look at fonio as an investment in Africa rather than following colonial patterns of extraction and exploitation. How did you go about that process?

PT: We didn't want to change the way the farmers had been growing fonio because that was a contribution to the food system; they'd been doing it that way for thousands of years. The challenge was they had no access to the global market. For me, it was about branding fonio to tell the story of the grain and connect it directly to the culture where it's from. If the grain is not grown by these small farmers in West Africa, it shouldn't be called fonio. Fonio is not just a commodity. It's a grain that belongs to these communities, and they should benefit from it and have a dignified living from its success.

GO: The first thing people ask us is, "Where can we grow it in the United States?" People are looking immediately to repeat that extractive process. Growing it in Africa is the point. It's systemic: This project benefits the local community of farmers, the end users, and the planet.

Particularly as it relates to Africa being a rich resource.

GO: Africa is not naturally poor. Historically, we set up a system to exclude African countries from global commerce. We're not asking for lower prices and looking for ways to increase our margins. We're asking, "How can you build a future in this?"

Did you foresee fonio being such a versatile ingredient?

GO: We've seen multiple breweries brew with fonio now. Carlsberg made a 100 percent fonio beer. I was skeptical: When flavor is that concentrated, it doesn't usually taste good. But it was like a sparkling sake with notes of mezcal or ogogoro (a West African spirit usually distilled from palm tree juice).

What's the prospective impact of breweries consistently using fonio as a base for beer?

GO: If a major global brewery includes just 10 percent of fonio in all its beers, you're changing the whole food system. You reverse climate change and desertification at the same time as you re-enrich the continent of Africa, at the same time as countries stem immigration that they say they don't want, at the same time that you make better beer, at the same time as companies meet climate goals they've claimed.

PT: I was reading about a genetically modified corn that's supposed to face the challenges of climate change. But those solutions already exist with fonio.

The Best
NEW BARS
in America

To rephrase Nicole Kidman: We go to bars for magic. For hushed conversation and the flicker of candlelight against the curve of a coupe glass. The low thrum of a crowd as the playlist slides from early ’90s R&B to a warm wave of Afrobeats. For that moment when the sun drops, the lights dim, and bartenders start shaking and stirring, pouring shimmering ribbons of something cold and strong into frosted Nick & Noras.

This year’s 9 Best New Bars list is a toast to the spots that make a night out feel electric. Spanning cocktail capitals like New York and San Francisco to cities like Madison, Wisconsin, each bar is a destination in their own right. Some are rethinking what a bar can be—with witchy cocktails or Japanese-inspired programs that steal the spotlight—while others are doubling down on high-octane creativity, stripping down and redefining the classic cocktail canon and even designing what’s-old-is-new-again wine lists. All of them understand that a great bar is more than its drink list. It’s about mood and memory, about hospitality that feels effortless, and that sweet suspension of time between dusk and last call. These places remind us why we go out in the first place: not just to drink, but to drink in community, creativity, and craft. *—Joseph Hernandez*

Dialed-in classics
reign at this chic
Chicago tavern.
P. 53

ALMANAC, PHILADELPHIA

FROM LEFT TO RIGHT: Almanac's Sadotini is an ephemeral take on a matcha martini; at Madeira Park, oysters pair perfectly with a wine list dedicated to classic European wine regions; Madeira Park balances neighborhood vibes with elevated hospitality.

Tucked above Ogawa Sushi & Kappo in Philly's Old City, this hushed jewel box of a cocktail lounge is one part laboratory, one part love letter to Japan's boundary-pushing cocktail scene. Led by Danny Childs (James Beard Award winner for his book dedicated to foraging, *Slow Drinks*) and head bartender Rob Scott, Almanac delivers precise, elegant drinks celebrating the hyperseasonal ethos of Japan, which counts 24 solar seasons instead of our paltry American four. In fact, by the time you read this, the menu will already be entirely different, but humor us. Drinks like the Kasugai Sour—a daiquiri of barley shochu, Midori, yuzu, and Calpico—feels simultaneously familiar and new, while the visually stunning Sadotini, a fluffy, verdant matcha martini of sweet potato shochu, Japanese gin and vodka, egg white, and amazake, a fermented rice beverage, strikes a balance between luxurious and grounded. Almanac's creative ambition is most evident in its omakase cocktail experience, in which guests are surveyed about their preferences and the team develops a custom drink from foraged and market ingredients. A sharp, limited food menu features bar snacks like spiral-sliced pickled cucumber salad and stylish Wagyu hot dogs topped with tonkatsu sauce, bonito flakes, and nori ribbons. Visiting is the next best thing to traveling to Japan. *—J.H.* | *photo: Paolo Jay Agbay*

MADEIRA PARK, ATLANTA

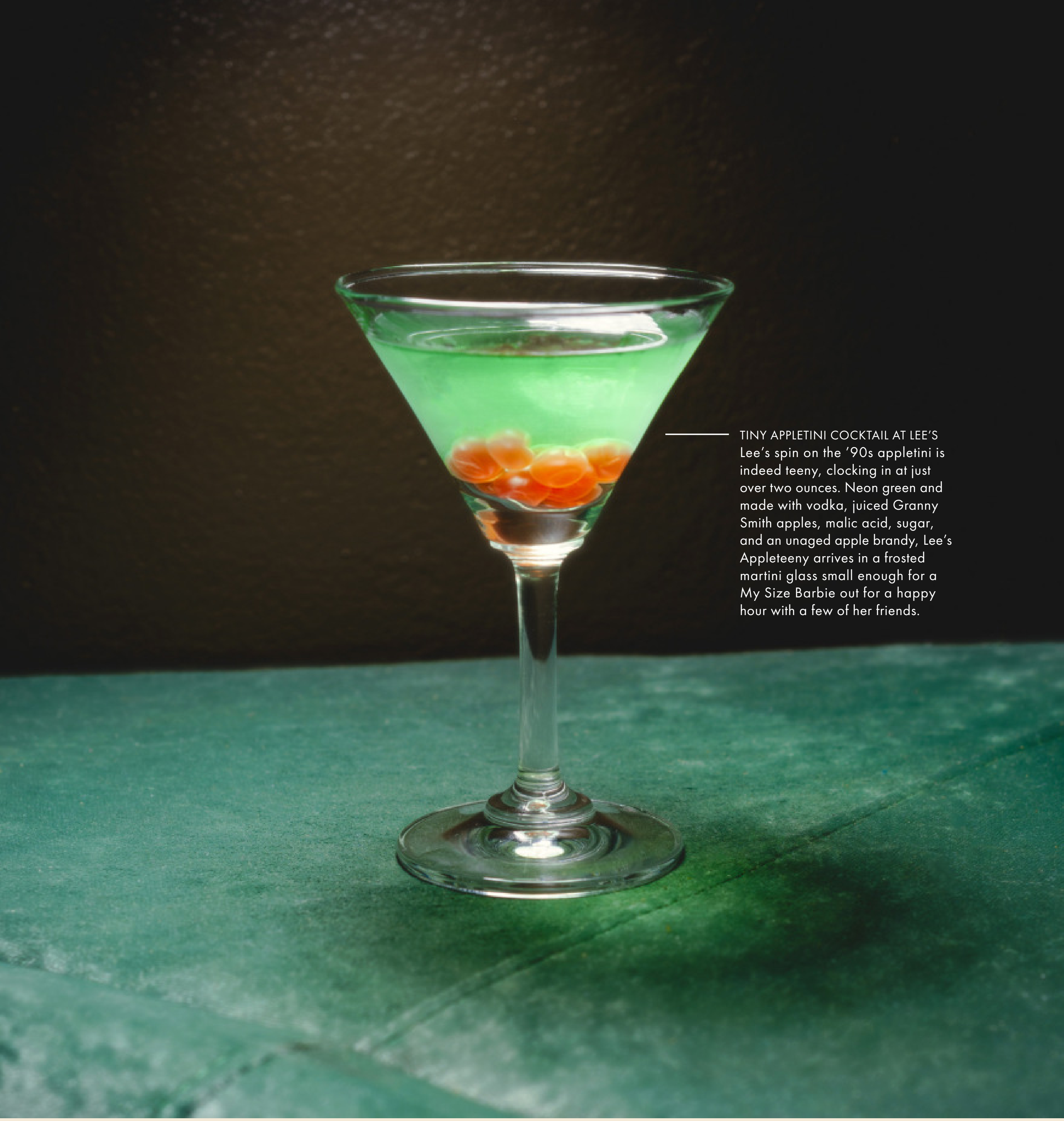
The long-anticipated arrival of Madeira Park marks a significant moment in Atlanta's journey of embracing wine culture as a city. And the Poncey-Highland bar's heralded founders—Miller Union's Steven Satterfield and Neal McCarthy, and wine pop-up guru Tim Willard—have created an experience that meets the moment by balancing historical appreciation and casual magnificence. The free-flowing main room is an elegant mix of moody, muted blues and whites, as in the large wallpapered map of Poncey-Highland's historic neighborhoods. The bar's namesake, Madeira Park, was the centerpiece of a former Atlanta community called Copenhill Park, only the second suburb connected to the city's 1800s streetcar. It's all a reflection of "new" and "old" Atlanta, from the choice to open in the fancy-funky former home of the Highland Inn to wines representing oft-overlooked classic styles, like sparkling Chenin Blanc from France's Saumur or vintage Madeira from Portugal, available by glass, bottle, and 2.5-ounce reserve pours, all matching Satterfield's culinary savvy and McCarthy's knack for curating an easygoing sense of Southern hospitality. *—Mike Jordan | photos: Elliott Jerome Brown Jr.*

ICE MACHINE

Walking into Gus' Sip & Dip, you can't miss the Japanese-made Swan SI-150CBK Pro Block Ice Shavers, a central feature in the handsome modern tavern. As you wait for your drink, take in a bit of cocktail theater, watching giant Clinebell ice blocks transform into impossibly fluffy clouds or fresh fallen snow. Bartenders here don't dilute their cocktails prior to pouring, dry shaking instead to incorporate cocktails before pouring into frozen glassware and topping with soft, pillowy ice mounds. Dilution is an exact science, deceptively important to the balance of each drink. Snow cones have never felt so sophisticated.

GUS' SIP & DIP, CHICAGO

You'd be forgiven for thinking that the menu at Gus' Sip & Dip is a snooze. Classic cocktails are a dime a dozen and here's yet another place with 30 of 'em.... But look closer: That gimlet is kissed with absinthe and a house-made lime cordial, which propels the drink beyond its gin-and-citrus reputation. Or peep their version of that Midwestern supper club favorite, the grasshopper, boosted here with green Chartreuse and a cloud of shaved ice and chocolate; it ignites a visceral sense memory of creamy, minty shakes of childhood summers. Did we mention that all the cocktails here are an easy-to-swallow 12 bucks? Gus' is the latest project from Chicago's prolific Lettuce Entertain You Enterprises hospitality group, helmed by beverage director Kevin Beary and bar manager Scott Kitsmiller. (Both are also alums of LEYE's tiki powerhouses, Three Dots and a Dash, and the Bamboo Room.) On this go, they're trading meticulously designed tropical drinks for more austere cocktails that are no less thoughtful and crafted. In fact, the team's skill in dialing in the essential elements of each offering is as crystalline as the house martini. Be prepared: Gus' does not take reservations, and wait times can number in the hours. With luck, you'll snag a seat at the oval bar, which gives big theater-in-the-round vibes. Exec chef Bob Broskey's menu of sandwiches, like a Wagyu beef dip and the platonic ideal of a bar burger, are well worth the wait. *—J.H. | photos: Lyndon French*



TINY APPLETINI COCKTAIL AT LEE'S
Lee's spin on the '90s appletini is indeed teeny, clocking in at just over two ounces. Neon green and made with vodka, juiced Granny Smith apples, malic acid, sugar, and an unaged apple brandy, Lee's Appleteeny arrives in a frosted martini glass small enough for a My Size Barbie out for a happy hour with a few of her friends.

LEE'S, HOUSTON

The cocktails at Lee's spark some interesting questions: Does an old-fashioned have to be brown? What if a black Manhattan was actually black? Could we shrink an appletini down to a two-ounce appetizer-size cocktail and serve it in a miniature martini glass? You'll find the answers in the form of colorful cocktails that are equally delicious and delightful. The old-fashioned (electric blue, for the record) called the Pale Blue Eyes is made with a clarified blue corn syrup and blue corn whiskey, giving the familiar drink a sweet, earthy punch—like the smell of corn charring over a bonfire. The Goddess Green sees basil, tarragon, and chervil combined with citrus and gin for a zingy, herbaceous sipper that arrives a vibrant kelly green. Máté Hartai, Local Food Group's director of bars, doesn't shy away from big flavors in putting together the menu at Lee's, which is located on the second floor of a building operated by LFG for more than 25 years. Much of the inspiration at Lee's is understated, from drink names that reference the Velvet Underground to complex mixology. *—Sam Stone | photo: Antonio Chicaia*

PROVIDENCIA,
WASHINGTON, DC

After finding your spot at Providencia's snug 15-seat bar, take time to truly read the menu. Sweet anecdotes printed under each cocktail's name capture the memories inspiring them in touching detail. The childlike joy of lapping up ice cream rolled in peanuts and cilantro during a scorching Taipei summer is channeled into a bracing milk punch named Run Bing With Nai Nai, blending smoky-sweet rhubarb liqueur with oolong tea and Mexican peanut candies. Close your eyes and take a sip. For a split second, melting ice cream is dribbling down your own chin—and this is just one drink of many that evoke a specific experience. Providencia pulls you into a world shaped by fond memories, a collaboration between Erik Bruner-Yang, who owns the Taiwanese-Cambodian restaurant Maketto around the corner, and Pedro Tobar and Daniel Gonzalez, two of the restaurant's longtime bartenders, who both grew up in El Salvador. A short food menu steered by Bruner-Yang and the celebrated pastry chef Paola Velez, another co-owner, is as personal and far-reaching as the drinks, with fabulously tender eggplant-stuffed pupusas and hojicha tiramisu layered with plantain jam, a reflection of the quartet's effort to seamlessly honor and remix shared and disparate influences. *—Elazar Sontag | photo: Vina Sananikone*

FROM TOP TO BOTTOM: The baked Alaska shaved ice at Providencia is a whimsical treat; at Public Parking, the drinks are as cheeky as the glassware in which they're served.

PUBLIC PARKING,
MADISON, WI

"That's the drink that comes in the butt glass" may be an unexpected response from a bartender when you order from a recent *Great British Bake Off*–themed menu, but that's probably because you take yourself too seriously. Madison's Public Parking does not. Though a certain type of mixology devotee may avoid uttering the cocktail names out loud, like Mary Berry's Soggy Bottom, drinks here are the result of intense thought and care. Led by JR Mocanu, who first showed the city his cocktail bona fides at Merchant 15 years ago, the folks behind the bar bring a heavy hand of helpful Midwest nice to complement their sophisticated creations. The house martini, made with saline solution and served with a nori chaser, highlights a menu of dressed up classics. And in a world of one-note draft cocktails, Public Parking batches out the woefully underutilized La Louisiane, a New Orleans classic composed of spicy rye, herbal Benedictine, and sweet vermouth that can sometimes skew saccharine but here is balanced and delightful. Public Parking is, at heart, a neighborhood bar. Walk in for a drink after work and you can easily end up in your seat until 10 p.m. *—Noah Kaufman | photo: Erika RW Photography*

CALL YOUR MOM.

SCHMUCK, NYC

It's one thing to open up a world-renowned bar. It's quite another to follow it up with a buzzy spot with its own robust point of view. Somehow, Moe Aljaff and Juliette Larrouy have pulled it off, as Schmuck feels like the house party everyone wants an invite to. After leaving his much-lauded Barcelona bar, Two Schmucks, Aljaff opened this iteration in New York's East Village with former bar manager Larrouy in partnership with industry vet Dan Binkiewicz. The team has a Willy Wonka–esque ability to mix drinks that are equal parts whimsy and craft. Think Kraft ranch–infused Patrón, an apple-and-mustard vinaigrette number that looks suspiciously like green juice, and a cocktail inspired by larb gai, made with cognac, peanuts, rice, and chili oil. There doesn't seem to be a rhyme or reason to the menu design, but that's part of the fun: The experience is unexpected and uncomplicated. Meanwhile, the front area, dubbed the Living Room, feels like a '70s European bachelor pad, decorated with modular Dieter Rams love seats, terrazzo-topped tables, and a myriad of lights—like sleek but mismatched pendants and mushroom-shaped lamps built into the bar—that cast a soft golden hour glow that flatters literally everyone. The rear Kitchen Table space boasts a clubbier vibe, which is likely why this bar draws long lines and impossibly stylish crowds upon opening and well into the night.
—S.S. | photos: Natalie Keyssar

TATLO, NEW ORLEANS

Protection of the spiritual variety? A divine energy awakening? Cristina Quackenbush has a cocktail for that. At Tatlo, tucked behind the historic Old Absinthe House at the center of touristy Bourbon Street, the longtime chef offers a bit of serenity. At this witchy, emerald-hued bar (more vibey than spooky), rafters are decked out in Spanish moss as a cloud of palo santo smoke rises from the corner table where a tarot reader offers counsel. Quackenbush carries this magical energy into her menu, imbuing each dish and cocktail with positive affirmations, spellwork, and Filipino flavors. Take the Zodiaquiri, a house cocktail that changes according to the astrological season, with ingredients like ginger, rose water, and turmeric, often associated with healing properties. The jury is still out on whether pork ribs lacquered in lemongrass barbecue sauce provide spiritual enlightenment, but the tender meat is a master class in balancing sweet and savory. Tatlo also puts absinthe in the driver's seat, pouring the licorice-scented spirit from antique fountains over a sugar cube into crystal-cut rocks glasses, inviting guests to savor the history of this magic potion. *—E.S. | photo: Camille Farrah Lenain*

COOKING UP MAGIC

At Tatlo, Cristina Quakenbush marries her Filipino cooking prowess and her spiritual practice, manifesting divine results.

On opening a magical bar in a city with deep ties to the occult

I've always been a little witchy. I felt like I always had these little powers, intense thinking that would make things happen, using the elements around me to be magical somehow. I was brought up in a very religious family, but that was not my thing at all. It was extreme for me and was not the way I wanted to be spiritual. I always tell people that witches are women who have found their power. I visited New Orleans in 1999, and the magic of the city literally grabbed my soul. Within two weeks, I moved to New Orleans with my family and opened my first restaurant. I felt more comfortable practicing my witchcraft, and doing it with Filipino food. I want Tatlo to be a witchy restaurant that encompasses the spiritual and health benefits of the ingredients, creating an experience where you can order food depending on how you feel or how you want to feel.

On incorporating spirituality into the menu

My goal is to create a different dining atmosphere beyond sustenance. We've had people come to the front door, they look around and they leave because they're a little scared. You have to be open to the experience, but if you are, you can be surrounded by positivity. I tried to think of what a majority of people would be interested in changing or focusing on, like finding love. I came up with the cocktail name and then researched the ingredients that matched those intentions, spells, or healing properties. Absinthe also has strong ties to this city and is itself magical. Every drink and entrée is curated to a spell, but also my chef's palate.

On bringing locals back to Bourbon Street

New Orleans is known for obviously a lot of its spiritual energy, the voodoo, the occult and all this stuff. I was really aghast at why there wasn't a witchy spot, especially with all the history of witches in New Orleans. We have Marie Laveau, one of the city's most famous figures, on the wall to honor her and African witchcraft. I've also incorporated Filipino history and lore. I hope Tatlo can bring locals back to Bourbon Street, to not be confronted with only tourist attractions. I'm not after the tourists, I'm after the people of my city who want a place in The Quarter where they can sit and relax. Even steps from Bourbon, you can walk in and not feel like you're on Bourbon.

On curating an intentional space

I want to immerse people in a completely different world, where every drink or dish has a purpose. When people leave, they say something like, "I'm actually feeling changed and fulfilled," either from our potions or food. Or they want to discuss a spell I've done for them. I've been experiencing this every night and it just fills me with such happiness. It validates what I've created. *—E.S.*

PRELUDE AT THE JAY HOTEL, SAN FRANCISCO

Prelude debuted in San Francisco's retro-chic The Jay hotel in August 2024, a highly lauded revelation from chef Celtin Hendrickson-Jones. Pillowy smoked catfish dumplings in crawfish étouffée gravy and pimento cheese scooped up with fish skin chicharrones wow. And so does the sexy bar; it's romantic, velvety, and intimate. Quality hotel bars are having a resurgence in San Francisco and beyond. But instead of sweeping views in a huge space, Prelude is a chill, alluring respite. It seductively whispers "date night," a friends' tête-à-tête, or a solo drinker's restorative pampering.

But don't assume Prelude isn't playful. Bar director Franco Bilbaeno mirrors the restaurant's Southern inspiration over 11 cocktails and four zero-proof options, which induce salivation just reading the menu. None more so than the fried-chicken-inspired P.F.C. Martini of buttermilk-washed vodka, allium-infused vermouth, pickle brine, and killer dry spice rub, also found on the dirty-rice-stuffed chicken wings. Cali-Southern delights ensue with the pommeau-and-scotch-touched Country Pie; the evocative Shortstack, made with pecans, brown butter, rye, and absinthe; or a roasted banana Magnolia Fizz. *—Virginia Miller | photo: Ellen Mary Cronin*

NO BOOZE (OR RESERVATION) NEEDED: AFTERNOON TEA IS THE PERFECT EXCUSE TO INVITE YOUR FRIENDS TO CATCH UP OVER A CUPPA

THE NEW HAPPY HOUR

If you ask us, afternoon tea is a misnomer. Yes, there should be a teapot in the equation, but the real draw is the spread: a slew of tiny sandwiches; sweet and buttery pastries (like Bake Club's Coffee-Cake Scones, page 63); and the extravagance of fancy china, teacups, and a tiered pastry stand for good measure. The ultimate indulgence on the menu is some precious leisure time in the middle of the day.

Teatime is a treasured ritual in too many cultures to name, and as the most-consumed beverage in the world (after water), there's a textbook's worth to know about it. Believe it or not, black, green, white, and oolong teas all start from the same humble *Camellia sinensis* plant; variations in oxidation, roasting, and drying take them in different directions for appearance and flavor. Herbal teas are typically made from dried preserved herbs or botanicals—like chamomile, mint, and hibiscus—and tend to have minimal, if any, caffeine.

Treating teatime like a wine tasting by noticing the tannins, flavor notes, and the viscosity of what's in your cup is a great way to develop your palate. Like with wine, food pairings play a key role; black teas like Ceylon and English Breakfast, with their bold tannins and fuller body, balance the sugar in the pastries, scones, and confections that come with afternoon tea territory. Green teas match lighter vegetable-forward dishes, while herbal teas can go either way, depending on the blend.

Whether you already know your way around Dragonwell and Darjeeling or just need an excuse to hit pause with good company, we've got you covered, from tools to make the perfect brew to sandwich inspiration from some of our favorite afternoon tea services on both sides of the pond.

◆

BY OSET BABÜR-WINTER
PHOTOGRAPHS BY TRAVIS RAINEY
RECIPE BY JESSE SZEWCZYK
AND SHILPA USKOKOVIC

◆

FOOD STYLING BY
DREW AICHELE
PROP STYLING BY
CHRISTINE KEELY

TEA YOURSELF UP FOR SUCCESS

Teabags are more likely to contain lower-quality, stale, or overprocessed leaves, but that doesn't mean you need a teapot anytime you want to enjoy a top-notch cup; instead, stuff your favorite loose tea into DIY Tea Filter Bags from the Art of Tea ($13; amazon.com). Now, it's time to meet our favorite teas and their purveyors....

PICKS FOR THE PARTY

OXO ADJUSTABLE TEMPERATURE ELECTRIC KETTLE

$105; amazon.com

Tea leaves are especially delicate. Water that's too hot will scorch them and make for a bitter brew; water that's too cold will under-extract the leaves and yield a bland cup. With precise temperature controls and a cord-free base, this Oxo kettle makes a foolproof pot possible.

KINTO UNITEA TEAPOT

$25; kinto-usa.com

Teatime becomes showtime thanks to this glass-walled, heat-resistant teapot from Kinto. Watch tightly wound jasmine pearls and oolong leaves unfurl in real time as they brew. Plus, the glass strainer is easy to clean and doesn't retain odors like its mesh counterparts.

CERANI STUDIO KOHYO RINKA SAUCER AND MUG

$69; glassette.com

This romantic handmade set from the London-based Japanese ceramic mavens at Cerani Studio makes afternoon tea feel like a special ritual. Though they appear fragile, each piece is sturdy and dishwasher-safe, sure to become an heirloom.

SABRE PARIS STRIPE TEASPOONS

$19 each; us.sabre-paris.com

Why not opt for stylish standout utensils you'll want strewn around your table? Use these cheerful summery spoons to slather jam onto scones or Nutella into crepes.

GREEN TEA

Green tea leaves experience little to no oxidation, which accounts for their light color and bright flavor. Slow and low—for brewing time and temperature—is the best way to extract layers of grassy, vegetal, and nutty flavors from these leaves.

Teas to try: Gold Dragonwell ($46; songtea.com) for a warming, herbaceous brew; Miyabi Sencha ($29; kettl.co) for a sweet, hazelnutty cup with little astringency.

OOLONG TEA

Flavor-wise, oolong sits somewhere between green and black tea; some are woody and smoky, others more floral. It's a highly underrated tea for beginners. These nuanced leaves are ideal for repeat brews and range from golden brown to amber in color.

Teas to try: Midnight Blossom Oolong (from $12; threegemstea.com) for tastes of jasmine and milk; Rou Gui ($15; wuyiorigin.com) for aromas of cinnamon and earthy frankincense.

BLACK TEA

From smoky, complex Lapsang souchong to light, slightly sweet Darjeeling, there's a black tea for every palate. Many varieties, such as English breakfast and Earl Grey, are blends of several black teas combined with extracts like vanilla and bergamot.

Teas to try: Darjeeling First Flush ($22; alayatea.co) for a highly prized early-harvest tea with floral notes; Wedding Impérial Blend ($25; mariagesfrères.com) for malty golden Assam tea leaves, plus a smooth, chocolaty finish.

TRIED-AND-TRUE TEA SANDWICHES (WITH A TWIST)

SMOKED SALMON

Inspired by Chewton Glen Hotel & Spa, Hampshire, UK

Tangy horseradish butter shares the spotlight with smoked salmon. Mash a big spoonful of prepared horseradish into a stick of soft unsalted butter. Spread butter, to taste, on pillowy brioche buns and top with smoked salmon for a melt-in-your-mouth bite. Garnish with pickled peppers.

DEVILED EGG SALAD

Inspired by the Lowell Hotel, NYC

Combine chopped hard-boiled eggs with mayonnaise, mustard, and piment d'Espelette (hot paprika will do in a pinch). Finish with snipped chives for a mellow garlicky bite. Serve on squares of white sandwich bread, crusts removed, of course.

HUMMUS AND PEPPER

Inspired by Cliveden House, London

Our favorite vegan offering: Whole grain or rye bread acts as a hearty canvas for a smear of hummus plus sliced jarred roasted red peppers.

COFFEE-CAKE SCONES

MAKES 8

We set out to make our ideal scones, and sour cream proved to be the key. The result? A tender crumb with depth and tang but not so rich that a pat of butter would be amiss. We then took a few pages from the coffee cake playbook to catapult the teatime treat to new heights. Adding a ribbon of cinnamon sugar through the center and a topping of streusel brings both additional texture and flavor.

STREUSEL AND SWIRL

- **½ cup (63 g) all-purpose flour**
- **⅛ tsp. baking powder**
- **¼ cup (packed) plus 2 Tbsp. (75 g) dark brown sugar**
- **2 tsp. ground cinnamon, divided**
- **¾ tsp. Diamond Crystal or ½ tsp. Morton kosher salt, divided**
- **4 Tbsp. unsalted butter, cut into small pieces, softened at room temperature 20 minutes (it should be pliable but still somewhat firm)**

SCONES AND ASSEMBLY

- **1 large egg yolk**
- **1¼ cups sour cream (from at least a 12-oz. container)**
- **3 cups (375 g) all-purpose flour**
- **½ cup (100 g) granulated sugar**
- **1 Tbsp. baking powder**
- **2½ tsp. Diamond Crystal or 1½ tsp. Morton kosher salt**
- **½ cup (1 stick) unsalted butter, cut into small pieces, softened at room temperature 20 minutes (it should be pliable but still somewhat firm)**

STREUSEL AND SWIRL Place a rack in middle of oven and preheat to 375°. Whisk flour, baking powder, ¼ cup (packed; 50 g) brown sugar, 1 tsp. cinnamon, and ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt in a small bowl. Using your fingers, rub butter into dry ingredients until largest pieces are pea size. Cover streusel and chill until ready to use.

Stir remaining 2 Tbsp. (25 g) brown sugar, 1 tsp. cinnamon, and ¼ tsp. Diamond Crystal or Morton kosher salt in a small bowl; set cinnamon sugar aside.

SCONES AND ASSEMBLY Whisk together egg yolk and sour cream in a small bowl. Whisk together flour, granulated sugar, baking powder, and salt in a large bowl. Using your fingers, rub butter into dry ingredients until no visible pieces remain. Create a well in center of bowl and add egg yolk mixture. Using a rubber spatula, mix until a shaggy dough forms and no large dry pockets of flour remain. (You may find it easier to finish mixing with your hands.) Knead dough lightly a few times in bowl to bring together.

Transfer dough to a surface; divide in half and shape each into a round. Pat rounds down to make ½"-thick disks, then lightly brush tops with water. Sprinkle reserved cinnamon sugar evenly over just one of the rounds to cover surface. Place second round, wet side down, on top; press gently to adhere. Press down on disk to make 1" thick.

Lightly brush top of disk with water. Using a sharp knife, cut into 8 wedges. Arrange scones on a parchment-lined baking sheet, spacing about 2" apart. Sprinkle reserved streusel over scones, dividing evenly and pressing gently to adhere. (Try to keep streusel in large clumps. There might be a little streusel left over.) Bake scones until streusel and bottoms are golden brown, 20–25 minutes.

DO AHEAD: Scones can be baked 1 day ahead. Store airtight at room temperature.

A LITTLE SOMETHING TO GO WITH

SUMMER GATHERINGS JUST *FLOW.* GOOD COMPANY INSPIRES THIRST. SECOND GLASSES INSPIRE HUNGER. HUNGER INSPIRES THE KINDS OF SIMPLE SEASONAL DISHES THAT KEEP FRIENDS AROUND THE TABLE—OR THE STOOP, OR THE PICNIC BLANKET—LONG AFTER THE SUN GOES DOWN.

By Kendra Vaculin
Photographs by Tonje Thilesen
Food styling by Drew Aichele
Prop styling by Erica Lutz

WHEN THE AFTERNOON FEELS ENDLESS AND THE VERMOUTH IS ICE-COLD → ***A SPANISH-INSPIRED SPREAD STARRING GARLIC SHRIMP***

Sometimes a lazy golden hour get-together spills over into evening and your friends need dinner, fast. First things first: Raid the fridge and pantry for any little salty things that could pass for tapas—olives, pickled peppers, cured meat, almonds, hard cheese—and get them in front of your guests as quickly as possible. Refill your glass, head back to the kitchen, and toss together a skillet of garlicky shrimp. You'll be back at the table before your friends return from their ice run. ***Also serve with: a chilled bottle of salty Vichy Catalan.***

GAMBAS AL AJILLO

4–6 SERVINGS

This classic Spanish dish tastes much more complex than the short ingredient list might lead you to believe. Adding garlic in two stages is the key to making this breezy, simple dish aromatic and flavorful. Grated garlic tossed with the raw shrimp acts as a quick marinade, while sliced or chopped garlic infuses the oil and provides some texture.

1½ lb. large shrimp, peeled, deveined, patted dry
16 garlic cloves (from 1–2 heads), 4 finely grated, 12 thinly sliced or coarsely chopped
1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt
½ tsp. smoked paprika
Pinch of crushed red pepper flakes
Freshly ground pepper
½ cup extra-virgin olive oil
2 Tbsp. sherry vinegar or red wine vinegar
Chopped parsley (for serving)

Place shrimp in a medium bowl. Add grated garlic, salt, paprika, and red pepper flakes; season with black pepper. Toss to coat. Heat oil in a large skillet, preferably high sided, over medium-high. Cook sliced garlic, stirring constantly, until fragrant, about 1 minute. Add shrimp and cook, tossing occasionally, until almost cooked through, about 2 minutes. Add vinegar and cook, tossing constantly, until shrimp are cooked through, about 1 minute. Remove from heat. Scatter parsley over; season with black pepper.

CUCUMBER AND AVOCADO SALAD BEAN DIP

4–6 SERVINGS

WHEN YOU NEED TO EAT DINNER WITH ONE HAND (BECAUSE THE OTHER IS HOLDING A MARGARITA)
→ ***A SUMMER-READY BEAN DIP WITH TONS OF CRUNCHY VEGETABLES***

Dip can absolutely be dinner, and dissenting opinions can wait until fall! Particularly when you're focused on winning the next hand of spades—a knife-and-fork situation would only hold you back. Cracking tostadas into big pieces for scooping feels a little more fun than just opening a bag of Tostitos, but seriously, as long as the margs are flowing, you can use whatever kind of crunchy scoop you like.
Also serve with: the Paloma Slushy on page 38.

Draining the salad portion of this dip is key; the salted and lime-dressed cucumbers will release quite a bit of liquid while they sit, which you don't want running all over your creamy bean layer. So make sure to strain the vegetables before plating.

1 medium cucumber, coarsely chopped
1 small red onion, chopped
3 radishes, trimmed, thinly sliced
1 jalapeño, thinly sliced
⅓ cup fresh lime juice
4 Tbsp. extra-virgin olive oil, divided
Kosher salt
2 garlic cloves, coarsely chopped
1 15.4–16-oz. can refried beans
½ tsp. ground cumin
2 Tbsp. unsalted butter
1 Tbsp. hot sauce (such as Tabasco)
1 avocado, thinly sliced
4 oz. queso fresco, crumbled
Cilantro leaves with tender stems (for serving; optional)
Freshly ground pepper
Tostadas (for serving)

Toss cucumber, red onion, radishes, jalapeño, lime juice, and 2 Tbsp. oil in a large bowl to combine; season with salt. Let sit, tossing occasionally, while you make the bean layer.

Heat remaining 2 Tbsp. oil in a medium saucepan over medium-high. Cook garlic, stirring occasionally, until fragrant, about 1 minute. Add beans, cumin, and ¼ cup water. Cook, stirring often and mashing beans to make homogeneous, until thickened and combined, about 3 minutes. Remove pan from heat, add butter and hot sauce, and stir until butter is melted and incorporated.

Add avocado to cucumber salad and toss to combine. Spoon bean mixture into a large shallow bowl or onto a platter. Using a slotted spoon, arrange salad on top. (Alternatively, drain salad in a fine-mesh sieve, then arrange over beans.) Scatter queso fresco and cilantro (if using) over; season with pepper. Serve with tostadas for scooping up dip.

7

WHEN THE BACKYARD WINE NIGHT NEEDS ONE GOOD DISH TO COUNT AS A DINNER PARTY

→ *A SALAD BUILT TO BE THE STAR OF THE SHOW*

You're the friend who always has an extra bottle of rosé chilling in the fridge (the best kind of friend, TBH), so when casual nights turn unexpectedly extra, you're prepared. You need a back-pocket salad to match the mood: towering but loose, a little silly and a lot messy, with big flavors that scream out for a glass (or three) of something crisp and cold. A night in never looked so good. ***Also serve with: fancy fun sodas.***

STACKED MUFFULETTA SALAD

6–8 SERVINGS

Eating this salad is a mess, and that's okay! Part of the fun of serving something so tall and theatrical is letting it fall to bits while you chop it up for people. The best move is to plate it in a large, wide shallow bowl that can catch all the pieces as you carve layers off the sides. If you have a different way you'd like to attack it to serve, give it a shot. We stuck a knife or other long implement (like a carving fork or a long skewer) through the center, then cut off pieces from the sides with a serrated knife, letting them fall over in the bowl. You can use kitchen shears to cut up the pieces further if desired.

2	Tbsp. plus ¼ cup extra-virgin olive oil
½	cup panko
	Kosher salt
1	garlic clove, finely grated
1	cup store-bought olive salad, finely chopped
¼	cup white wine vinegar
3	Tbsp. mayonnaise
2	tsp. honey
1	tsp. Calabrian chile paste
½	tsp. dried oregano
	Freshly ground pepper
1	large head of iceberg lettuce
4	oz. thinly sliced mortadella, coarsely chopped
4	oz. thinly sliced provolone cheese, coarsely chopped
3	oz. thinly sliced salami, coarsely chopped
½	oz. Parmesan

Heat 2 Tbsp. oil in a small skillet over medium-high. Cook panko, stirring often, until golden brown, 1–2 minutes. Transfer to a small bowl and mix in a pinch of salt. Set panko aside.

Mix garlic, olive salad, vinegar, mayonnaise, honey, chile paste, oregano, and remaining ¼ cup oil in a medium bowl; season dressing with pepper (you won't need to salt because of how salty the ingredients are).

Trim stem end from lettuce, discard. Cut head crosswise with a serrated knife into 1"-thick slabs (you should have 4). Place bottom slab in a large, wide shallow bowl. Drizzle with some dressing, then layer about a third of mortadella, provolone cheese, and salami on top. Finely grate some Parmesan over. Repeat layering process two more times, dividing remaining mortadella, provolone cheese, and salami in half. Top with final lettuce slice, cut side down (it should make a rounded "hat"). Spoon any remaining dressing around base of salad. Top salad "hat" with reserved panko and finely grate remaining Parmesan over; season with pepper.

WHEN YOUR BEACH CREW DOES NOT MESS AROUND

→ *A SAVORY CHILI FOR CONEY DOGS*

A day at the beach—not a couple of hours, not an afternoon, but a proper day—requires teamwork. Someone's on icy-cooler-full-of-beer-and-seltzer duty. Another is schlepping the grill across the sand. Others are toting in chips, and watermelon, and hot dogs, and buns. You? You're showing up with a container of perfectly spiced chili and a chopped white onion, toppings that instantly transform regular franks into fully loaded boardwalk fare. ***Also serve with: seriously tart lemonade.***

CONEY ISLAND HOT DOGS

MAKES 8

The chili in this recipe is more condiment than stew, so swap your wooden spoon for a potato masher to break the ground beef down to very small pieces in the pot. This will help thicken the mixture and ultimately makes it easier to eat when spooned over hot dogs.

2	Tbsp. extra-virgin olive oil
4	garlic cloves, finely chopped
1	medium white onion, finely chopped, plus more for serving
1 ¼	tsp. Diamond Crystal or ¾ tsp. Morton kosher salt, divided
2	Tbsp. unsalted butter
2	tsp. chipotle chile powder
1 ½	tsp. ground cumin
½	tsp. ground coriander
	Pinch of cayenne pepper
	Freshly ground pepper
2	Tbsp. double-concentrated tomato paste
1	Tbsp. miso
1	Tbsp. balsamic vinegar
1	lb. ground beef
1	tsp. sugar
1	Tbsp. all-purpose flour
8	hot dogs
8	hot dog buns
	Yellow mustard (for serving)

Heat oil in a medium Dutch oven or other heavy pot over medium-high. Add garlic, 1 white onion, finely chopped, and ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt; cook, stirring occasionally, until onion is slightly softened and lightly browned around the edges, about 5 minutes. Add butter, chile powder, cumin, coriander, and cayenne; season with black pepper. Cook, stirring often, until butter is melted and spices are fragrant, 1–2 minutes. Add tomato paste and miso and cook, stirring often, until combined and tomato paste is slightly darkened in color, 1–2 minutes.

Pour in vinegar and ½ cup water, scraping up any browned bits stuck to bottom of pot, and cook until reduced and a paste forms, about 1 minute. Add beef, sugar, and remaining ¾ tsp. Diamond Crystal or ½ tsp. Morton kosher salt; cook, stirring and breaking up meat with a wooden spoon, until softened, and cooked through, about 3 minutes.

Pour in 2 cups water, increase heat to high, and bring to a boil. Reduce heat so chili is at a simmer and cover pot. Cook until stewy and slightly thickened, 13–15 minutes.

Add flour and stir until incorporated, then increase heat to medium-high. Cook, stirring and mashing beef with a potato masher, until chili is thickened and beef is a fine consistency, 8–10 minutes. (Chili will continue to thicken as it cools.)

Prepare a grill for medium-high heat. Grill hot dogs, turning halfway through with tongs, until browned in spots and heated through, about 4 minutes.

Place a grilled hot dog in each bun and top with a big spoonful of chili. Scatter more chopped white onion over, then squeeze mustard over as desired.

THE TEMPO COOLER COURTESY OF OYSTER.

BREWED IN THE USA

48
WAYS TO
MIX UP
YOUR
MARTINI

BY AMIEL STANEK
PHOTOGRAPHS BY GABRIEL CABRERA

> *The cocktail of the moment happens to be the simplest drink to make at home—and the most customizable.*

The martini has always held a special place in the pantheon of classic cocktails. It is as much a recipe for a drink as a symbol of drinking culture itself, the distinctive triangular outline of its namesake glass standing in for "The Bar" as effectively as a plate, fork, and knife stand in for "The Restaurant." Perhaps that's part of the reason that this most enduring of cocktails has quietly become the cocktail of our time. In an increasingly complicated and noisy world, the martini feels like the drink order equivalent of touching grass: a gesture grounded in the real, the tangible, the earthly. These days the calling card of a serious bar program isn't its most esoteric or social-media-friendly concoction but its subtly distinctive take on a 150-year-old formula. You could order a martini every night at a different restaurant and never have the same cocktail twice.

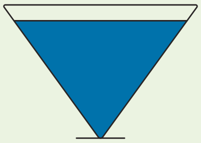
What's often overlooked is how well-suited the martini is to the home bar. It is the antithesis of the drinks that tend to discourage the amateur cocktailian. There are no syrups to be made, no fruit to be squeezed, no infusions to be performed. It's a quantity of gin and a quantity of vermouth combined to equal three ounces, stirred vigorously with ice, strained, and garnished. That's it: a simple, beautiful thing. A balm at the end of a long day, and exactly what you want to press into a friend's hand to kick off an excellent night in.

As with many simple, beautiful things, a world of possibility exists within those formal constraints. Each variable is endlessly customizable, from the ratio to the booze to the garnish, and every decision yields a different drink that is still unmistakably, joyously, a martini—better yet, it's yours. So go ahead. Buy that vermouth you've never seen before. Find glasses that feel like they were made for your hands. Add a spoonful of kimchi brine if you're feeling spicy. Every cocktail hour is another opportunity to make something uniquely pleasing to you and yours. Who wouldn't drink to that?

*Food Styling by
Bri Beaudoin
Prop Styling by
Sophia Mackenzie*

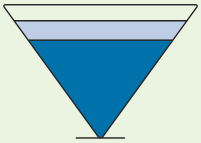
1–5 FINESSE YOUR RATIO

The proportion of gin to vermouth is a martini's defining characteristic. A matter of a few ounces changes everything about the drink—flavor, texture, drinkability, even cultural significance. Many live and die by their preferred spec, but the savviest know the truth: There is a martini for every moment, and a moment for every martini.



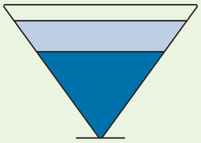
"The Winston Churchill"
G to V—1:0

"I would like to observe the vermouth from across the room while I drink my martini." Just a cold glass of gin—more of a statement than a cocktail, but what a statement!



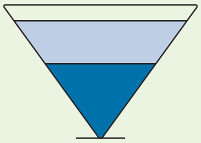
Dry
G to V—5:1

This one's a classic for a reason. It's bright and bracing, a proper shot in the arm. If midcentury cosplay is part of the cocktail's appeal, this one's for you.



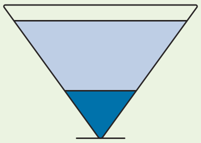
Wet
G to V—2:1

Enough gin that it still counts as a stiff drink, enough vermouth that you can really appreciate it. A distinctive martini for a discerning drinker.



50:50
G to V—1:1

Fun to order, simple to make, and easy to love. A sultry sipper perfectly suited to summer days when something low (okay, lower) ABV is in order.



"The Upside Down"
G to V—1:5

Reported to be Julia Child's favorite cocktail, this one is for vermouth heads only. Great for when you want a martini glass in your hand all night and no regrets in the morning.

6–11 PICK A HOUSE GIN

Let's get this out of the way: When we say "martini," we mean "gin martini." And in this case when we say "gin," we mean London Dry, the spirit the modern version of the cocktail was built around. These six all boast robust juniper flavor and a range of other botanical notes, and finding your favorite will get you that much closer to making your martini yours.

Fords
Balanced / Bright / Piney

Sipsmith
Classic / Spicy / Complex

Plymouth
Soft / Smooth / Vegetal

Beefeater
Iconic / Crisp / Floral

Bombay Dry
Affordable / Earthy / Peppery

Boodles
Clean / Herbal / Sharp

12–17 GO BIG ON VERMOUTH

In a 20th-century martini, vermouth was an afterthought. (And often spoiled; it should be kept in the fridge, BTW.) But in the last decade or so, Americans have come around to the herbaceous charms of these fortified wines—in spritzes, on the rocks—and liquor store shelves are beginning to reflect the kaleidoscopic range the category has to offer. No matter how wet you like your martini, seeking out quality vermouth will take your favorite cocktail to places you never thought possible.

BLANCO
WHITE
VERMU
LUSTAU
LUSTAU
ESTD. 1896
EMILIO LUSTAU S.A.
JEREZ DE LA FRONTERA
C.
VERMOUTH
DE
CHA

C. Comoz Vermouth de Chambéry Blanc

Blanc vermouth is off-dry, with just enough sugar to lend your martini a certain mouthwatering quality. This example from C. Comoz is balanced by plenty of Alpine herbs and bitter botanicals.

Lustau Blanco Vermut

Sherry-based vermouths like this one exist in a category of their own, combining herbs and botanicals with the distinctively salty, yeasty aromas of Jerez's namesake oxidative wines.

*

18. THE CASE FOR… VODKA

You may think a martini is all about its base spirit. But what if you want vermouth to be the star? Quality vodka, with its clean profile, really lets vermouth SHINE. By its very nature, vodka has a neutral flavor and aroma, unadulterated by competing botanicals. That creates the perfect backdrop for vermouth to really show what separates the perfect cocktail from a glass of alcohol.

—Ryan Harrington, research director

MOZ
VERMOUTH BLANC
en 1881
AMBÉRY
DOLIN
DRY
DOLIN
Maison fondée en 1821
VERMOUTH
DE
CHAMBÉRY
RHÔNE-ALPES
CRÉATEUR DU VERMOUTH DE CHAMBÉRY – MAISON FONDÉE EN
Louis Ferdinand Dolin
NCA
VERMOUTH
JBL
ntinye
TH ROYAL
Gutiérrez Colosía
DESDE 1838
JUAN SEBASTIÁN
ELCANO
FINO
Seco
Jerez - Xérès - Sherry
SERVE COLD
Criado y Embotellado por:
Juan Carlos Gutiérrez Colosía

Dolin Dry
Dry, crisp, and no-nonsense, it's the industry standard. Ideal for when you want to close your eyes and imagine you are at a hotel bar.

Uncouth Vermouth Bianca
This bracing, mugwort-forward vermouth is arrestingly dry and made from all New York State ingredients—Long Island wines, Finger Lakes brandy, and foraged botanicals from the producer's Hudson Valley farm.

La Quintinye Royal Extra Dry Vermouth
Hailing from Cognac, this intensely aromatic expression boasts 27 different spices and botanicals. Every bit as delicious on the rocks as it is in a cocktail.

Gutiérrez Colosía, Elcano Fino Sherry
Okay, this isn't a vermouth at all, but sherry can make a very compelling swap—don't knock it till you've tried it. Bone-dry and nutty, this fino lends a martini an exciting bitter edge.

19–21

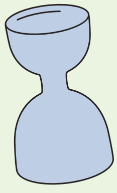
WORK THE ANGLES

If the 2010s were all about the bodacious curves of the coupe and the chalice-like Nick & Nora, the martini glass of the moment is—drumroll, please—a classic martini glass. Dramatic, angular, emoji-esque, it is the only vessel as iconic as the drink itself, as much prop as functional glassware. Just seeing them on your bar cart screams class act, and these three are our new go-tos.

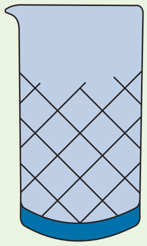
Glasvin "The Martini"
This handblown glassware start-up has been making inroads in the fine dining scene of late. Its new GV Home line is designed with durability in mind—as in, they're dishwasher-safe! *$50 for two; glas.vin*

22–25 YOUR GEAR

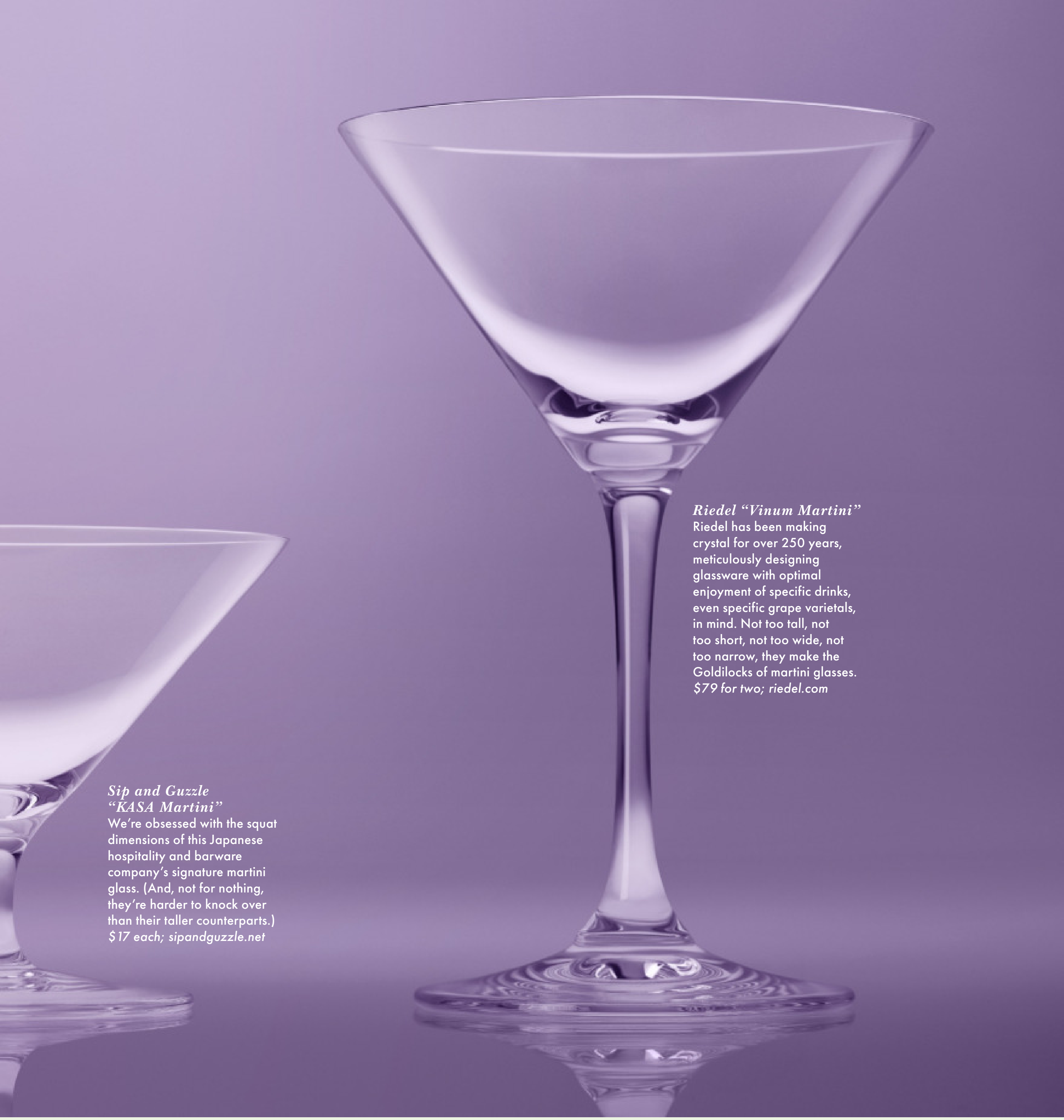
Can you make do without proper equipment? As anyone who has attempted to bartend at an Airbnb can attest, sure, kinda. But mixing cocktails is as much ritual as it is technique, and the right tools lend the activity the appropriate level of gravitas. Cocktail Kingdom (cocktailkingdom.com) is the benchmark for mixologists around the world, and this kit is guaranteed to make you feel like a pro.



Leopold Jigger
$31
This nicely weighted brushed-metal jigger has a capacity of 1 oz. on top and 2 oz. on bottom, as well as clearly marked ¼-oz. gradations for precise measurements.

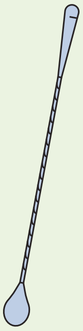


Yarai Large Mixing Glass
$50
This cut-crystal beauty is specifically designed to facilitate vigorous, silent stirring and big enough to fit two to three cocktails at once—ideal for at-home bartending.

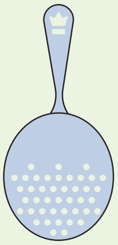


Riedel “Vinum Martini”
Riedel has been making crystal for over 250 years, meticulously designing glassware with optimal enjoyment of specific drinks, even specific grape varietals, in mind. Not too tall, not too short, not too wide, not too narrow, they make the Goldilocks of martini glasses.
$79 for two; riedel.com

Sip and Guzzle “KASA Martini”
We’re obsessed with the squat dimensions of this Japanese hospitality and barware company’s signature martini glass. (And, not for nothing, they’re harder to knock over than their taller counterparts.)
$17 each; sipandguzzle.net



Hoffman Barspoon
$26
A long barspoon is essential for rapid ice movement, and the corkscrew handle makes quick rotation effortless. Also retrieves olives from narrow jars with ease.



Premium Julep Strainer
$16
Modeled after a vintage strainer from the 1930s, this one is as minimal as it is functional and much easier to clean than the spring-loaded Hawthorne-style versions.

26. THE CASE FOR…SHAKING

I tend to stir, but there’s pleasure in a shaken martini too. The shards of chipped ice further dilute the booziness, and shaking introduces aeration, resulting in a slightly frothy drink that goes down extra smooth. Shaken or stirred, a martini is a personal vibe; at the end of the day, I don’t let the opinion of a fictional spy dictate how I enjoy my cocktails, and neither should you.
—Joseph Hernandez, associate director, drinks

27–35 GARNISH FOR THE GOLD

A garnish is so much more than a hood ornament. In a cocktail as simple and subtle as a martini, a waft of citrus oil or the briny presence of an olive can change the drink's whole character and, in turn, your whole night. (Or, as the case of a pickled onion, change its name entirely.) Choose wisely, or don't choose at all—who said you can't have an olive *and* a twist?

OLIVES

Even without adding brine, a single olive (or three, never two) lend the martini a savory depth that few cocktails can match.

Stuffed
Reject modernity, embrace tradition! The quintessential, emoji-approved option, whether it is filled with pimiento, garlic, or a plug of blue cheese.

Castelvetrano
Buttery and mild, popular among the kinds of people who say they "don't really like olives" and bartenders between the years 2015 and 2025.

Gordal
The new Castelvetrano. A meaty Spanish olive with a distinct, almost-nutty complexity, and they are sometimes brined with a sneaky little pinch of MSG.

CITRUS PEEL

The intensely aromatic oils present in citrus peels highlight the bright, fruity notes in gin and vermouth and give the martini lift.

Lemon
The little black dress of garnishes, at once flirty and restrained. Especially fitting if you tend to like your cocktail on the drier side of things.

Grapefruit
Just the right amount of unexpected. Adds an appealing bittersweetness to a martini with a substantial quantity of vermouth going for it.

Lime
Tangy! Tropical! No one ever sees this one coming. Present it with confidence and watch raised eyebrows turn to grins after one sip.

WILD CARD

Whether you're out of your preferred garnish or just want to take a walk on the wild side, try these alternative options on for size.

Pickled Onion
Plop one of these in your glass and voilà! Your martini is now technically a Gibson. Who says you have only one cocktail up your sleeve?

Cornichon
A little sweet, a little salty, all class. There's something undeniably charming about a Lilliputian pickle in a glass of gin. Cin cin!

Radish Kimchi
Why not? For the umami hounds out there. A chunk of Korean fermented radish adds pep and takes the savoriness up to 11.

36–47 DIRTY DIFFERENTLY

There's only so much olive brine in a jar. If a dirty martini is your thing, you can call upon the brines and pickling liquids from any number of things in your fridge to add similar salty, umami-rich funk to your favorite drink. Consider a spoonful (or enthusiastic splash) from that container of:

Kimchi
Pickles
Cornichon
Pearl Onions
Giardiniera
Peperoncini
Banana Peppers
Capers
Horseradish
Pickled Ginger
Jalapeños
Sauerkraut

48. THE CASE FOR…ROCKS

A martini served up is a thing of arrested beauty: stirred to a state of ideal dilution; strained into a precarious glass; served at a temperature as perfect as it is fleeting. It demands to be consumed with focus, in one place, whether that's a bar, table, or kitchen island. When those conditions cannot be met, it's time for a martini on the rocks—the cocktail's rowdy party-ready fraternal twin. It stays cold longer, changes character as the ice slowly melts (hydration!), and can be jostled without spillage. —*A.S.*

SINGAPORE GOES

It was a typically sticky summer night in Singapore, and Christina Rasmussen held the Strawberry Moon in her hand, condensation racing down the side of the stemless cylindrical flute.

The lunar elixir, from the Ugly Delicious section of Fura's Journal of Future Foods menu highlighting retail-imperfect ingredients, was a sensory bait and switch. Its pinprick bubbles carried the sweet aroma of strawberry Nerds, but it drank as dry and minerally as a lean limestone rosé. Or rather, fauxsé. The ingredients of this cocktail include: overripe berries, green apples, vanilla, a coconut-oil wash, a CO_2 injection, an ice column, and no alcohol.

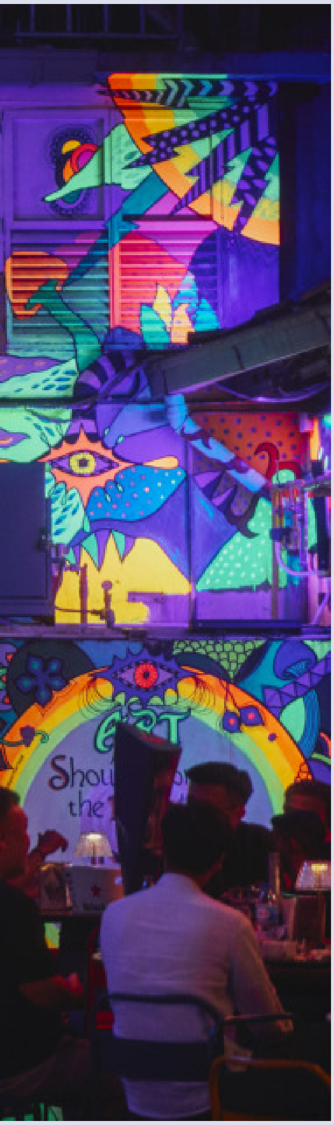
In this world-class drinking city—home to four of the World's 50 Best Bars winners last year—drinkers want nonalcoholic cocktails created with intention and enthusiasm.

Rasmussen, a Danish American who grew up in Princeton, New Jersey, set the sparkling barely pink drink on a coaster at Fura, the futuristic Chinatown bar she owns with her Singaporean wife, Sasha Wijidessa. "Singapore's drinking game's been on fire since, like, 2016," Wijidessa

THE INTERNATIONAL COCKTAIL DESTINATION IS LEVELING UP NON-ALC DRINKING THROUGH CLEVER EXPERIMENTATION CENTERING AROMA, FLAVOR, AND TEXTURE.

BY ADAM ERACE
PHOTOGRAPHS BY LENNE CHAI

SPIRIT-FREE



HOTEL BARS LIKE MANHATTAN ARE LEADING A SPIRIT-FREE NIGHTLIFE RENAISSANCE WITH COMPLEX SIPS AND TOP-NOTCH TECHNIQUE.

said. "It comes from having very educated consumers who drive the market, who are very open, and know what they want." After falling in love while working in Copenhagen, they moved to Singapore and first ran Fura as a pop-up.

You can expect clever non-alcs at idiosyncratic independents like Fura, but zero-proof cocktails also add diversity to the menus at deep-pocketed hotel drinking dens like Raffles Hotel's Long Bar. The iconic bar, birthplace of the boozy Singapore Sling, tends to hog the cocktail spotlight. Its lesser-known little brother, the intimate Writers Bar, seems to say, "Hold my Emin Pasha," a zero-proof, Arabic-influenced old-fashioned named for the Ottoman explorer and naturalist.

LeRoy Chan, Raffles's assistant director of food and beverage marketing, stepped away from the sculptural brass bar to deliver the mixture of Seedlip Spice 94, miso, orgeat, gum and demerara syrups, and a dab'll-do-ya of extravagant orange-blossom water. "Guests are delighted to see nonalcoholic cocktails made with thought, served in beautiful stemware," Chan said.

1. CAT BITE CLUB

As the sun goes down on Chinatown, Monument Lifestyle café turns off its espresso machine and a scarlet Cheshire cat sign flickers awake. Founded by San Francisco best friends Jesse Vida and Gabriel Lowe in 2023, Cat Bite Club is Monument's nocturnal alter ego. On the menu, each cocktail gets an ABV footnote, and Vida and Lowe developed some of the recipes so Seedlip's zero-proof spirits could swap in seamlessly while preserving the intended flavor profile—like Notas de Agave in the Hulk Splash, which gets its green color from kiwi and broccoli.

2. MANHATTAN

Take the glass elevators up to the second floor of the Conrad Singapore Orchard to this swanky lounge. A spiritual portal to NYC, it has everything: mirrored ceilings; a rickhouse with barreled vespers and Negronis; a 12-seat Warhol-themed bar-within-a-bar; and strong NA options. From the Seasons of Manhattan menu, head bartender Zana Möhlmann doses tonic with lemon-mushroom oleo saccharum in the Autumn Groove Fizz and echoes spring's first blossoms with Lyre's non-alc agave spirit, bee pollen, and rose lychee milk tea in the Blooming Daisy.

3. FURA

Rasmussen sums up the mission at Fura, which opened in 2023, as "trying to create a new way of eating and drinking where it makes sense for the climate that we're in." Here, snacks and cocktails are crafted from invasive or abundant ingredients while embracing a sober-curious ethos. Think sprightly house-made kombuchas in flavors like blackberry-fennel and raspberry-pineapple, and NA cocktails like That Easy, an unusual tart and toasty concoction of wild rice water, apple-sumac cordial, and floral yuzu.

4. WRITERS BAR

Grandly arched, adorned in palm leaf wallpaper, and furnished with tufted leather sofas and objets d'art, this dignified Raffles haunt gives big "gentleman explorer" energy. Leather-bound journals and gin gimlets are out; Moleskines and eight NA cocktails, including bar manager Konstantine Arzumanov's Strike Slip, a luminous clarification of Lyre's White Cane spirit, sencha, soursop, and calamansi, are in.

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HOT TAKE: SINGAPORE'S COCKTAIL CULTURE IS UNRIVALED. THANKS TO A WELLSPRING OF CREATIVE TALENT, IT'S NO SURPRISE THIS GLOBAL CITY IS ALSO LEADING NONALCOHOLIC MIXOLOGY INTO A NEW AGE.

OUE
THE FULLERTON BAY HOTEL

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The right spread of snacks can make a summer afternoon feel endless. P. 64

PHOTOGRAPH BY TONJE THILESEN. FOOD STYLING DREW AICHELE. PROP STYLING BY ERICA LUTZ.

Last Call

A little something to sip on from Bon Appétit and Epicurious.

HUGO SPRITZ

RECIPE BY KENDRA VACULIN
PHOTOGRAPH BY TRAVIS RAINEY

Spritzes were made for summer. Refreshing, bubbly, and low in alcohol, they're hard to resist on a sweltering day. Typically made with bittersweet amaro and animated with sparkling wine, the spritz is our go-to cocktail thanks in large part to its ease of execution, simplicity, and versatility—it's a formula that is not beholden to any hard-and-fast rules. The Hugo Spritz is a modern entrée to the oeuvre, invented in 2005 and often credited to Italian bartender Roland Gruber in Northern Italy. The original version calls for previously elusive elderflower cordial, but luckily, two years after the Hugo's invention, the floral, honeyed elderflower liqueur known as St-Germain hit the market. Since then, the drink has slowly but surely become a warm-weather staple.

In this version of the Hugo Spritz, St-Germain provides the perfumed, lightly sweet backbone, lifted by effervescent prosecco and sparkling water. Simply garnished with mint and lime, it's a breezy cocktail that encapsulates a fizzy Italian word, *sprezzatura,* a kind of effortless grace—and who wouldn't want to be drinking that all summer long? —*Sam Stone*

Remove leaves from **2 mint sprigs**; slap between your palms to release oils and divide between 2 wine glasses. Fill glasses with ice. Pour **2 oz. St-Germain (elderflower liqueur)**, then **3 oz. prosecco** into each glass. Top off with **sparkling water** and stir gently to combine. Garnish each cocktail with a **lime wedge** and a **mint sprig**. *Makes 2*

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FOOD STYLING BY REBECCA JURKEVICH. PROP STYLING BY CHRISTINE KEELY.

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Chef **Jesse Ito**
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PHOTOGRAPH BY IAN STROUD

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